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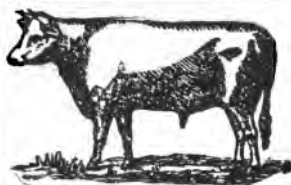
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# Colonial Receipt Book

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of our well known modern chefs

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COMPILED AND EDITED BY

Mrs. Frederick Sidney Giger

FOR THE BENEFIT OF THE

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## IN DAYS OF OLD.

In the fourteenth century, breakfast hour was five; dinner, nine; supper, four. (Chaucer's works.)

In the fifteenth and sixteenth centuries, the breakfast hour was seven; dinner, eleven; supper six. (Wright; Domestic Manners.)

Towards the close of the sixteenth century dinner advanced to noon — and grew steadily later until our evening dinner hour of the present day.

In Ireland the gentry dined at between two and three in the early part of the eighteenth century. (Swift; Country Life.)

ANNA HEBERTON EWING.

## INTRODUCTION.

To give to posterity the formulæ whereby the wholesome, toothsome dishes of our great-grandmothers may be reproduced is, in itself, an achievement so obviously desirable that the book we have before us rests not at being a cook-book only, or even at being, in its compilation, a work of charity. It comes to us laden with the atmosphere of days when priceless old lace, brocades and housewifery mingled with not a shade of incongruity, and it offers a sceptre with which woman may again rule her kingdom, winning that genuine praise that rings in the voice of man when he speaks of those who, as

“Epicurean cooks  
Sharpen with cloyless sauce his appetite.”

No hotel or apartment-housekeeper, and assuredly no home-maker sufficiently free from the poison of parsimony to keep a plentiful larder, can deny the glow of satisfaction felt in hearing a guest declare: “I became more and more hungry while eating; haven’t tasted anything like it since I was a child. My great-aunt was famous for her table —.”

And how many of our ancestors were! Cooking was considered an art; and one not to be left to underlings. Not all the efficiency of the New England cook, not to the thirty-years-faithful of other days in a Pennsylvania kitchen; no, not even to an Aunt Dinah, whose fingers seemed to hold the very magic of cookery — not upon any of these did the colonial dame depend. Waited upon by the cook, she made her own puff-paste, preserves, and other dainties, finding delight in each success.

It was altogether presumable, if not a certainty, that the belle of a winter’s most exclusive dance, a century ago, had before noon attended one of the excellent cooking-schools in her city, and had prepared, with pride, a sample of her learning for the delectation of her family.

Since the city was a village, Philadelphia has been justly famed for her fine markets, and no lack of the best material retarded the Quaker maiden’s culinary accomplishments in substantial dishes or sweets.

Preceding the renown of Parkinson’s ice cream and cake of sixty

years ago; dating earlier than the days from which the praises of Mrs. Widdefield's unparalleled sugar and milk biscuits echo down the years, we hear of Mrs. Goodfellow's Cooking-School, which was situated on Sixth Street between Spruce and Pine Streets a century ago. Under her able training many of our exquisite yet practical ancestors gained a thorough knowledge of cooking—from soups and the "Staff of life" to plum-pudding and Queen cakes.

One among the devotees of Mrs. Goodfellow's teaching, who came from a distance to learn, was Miss Susan Israel, daughter of General Joseph Israel, of Revolutionary fame. Her home was in Christiana, Delaware. She was graduated with honors, which later grew into widespread appreciation of her recipes, all of which have been carefully preserved by her family, and tested many times before being given to the public.

Few in this generation have been regaled with the famous "gâteau de roi." We who were handed a share of the dainty by a silver-haired grandmother and told of the merriment in which it formed one of the chief factors at the Mardi Gras, wonderingly we listened to the reminiscences of olden days, while the cake diminished to crumbs which we surreptitiously conveyed to our mouths from the plate,—yes, even from the snowy serviette—when Grandma looked the other way, letting not one delicious morsel escape. May our children's children know this, and others of the old-time treats; and enjoy, as did we.

The first French confectioner in the Quaker city was Henrion, who located in Chestnut Street above Sixth Street. If one of his distinguished customers desired to fashion one of his concoctions for herself, or if it pleased her that the result of his art in one of her favorite dishes should be shared by a friend in another city, the recipe would be written out with a smiling readiness which fully justified the ever-prevailing belief in French courtesy. And the secret of the masterpiece was hers.

And thus it was that, from the generosity and expert cookery of Mrs. Goodfellow, Mrs. Parkinson, and Henrion, famous for what they did in cookery, have descended to us through our first families the recipes, many of which we read for the first time to-day, and test, we trust, on many happy morrows.

The choice New England dishes formulated here are too well known to need separate mention, as are indeed the savory offerings of our soft-voiced sisters of the South. Unique among these, however, we find the old New Orleans recipes, source, for many genera-

tions, of an increasing curiosity, which may now be very materially gratified.

The Creole Negro cooks of nearly two hundred years ago carefully instructed by their white Creole mistresses, who received their inheritance of gastronomic lore from France, where the art of cooking first had its birth, faithfully transmitted their knowledge to their progeny. And these, quick to learn, and as eager to please, improved upon the products of the cuisine of Louisiana's mother country.

When, from this queen city of the gulf states reluctantly parting guests had, for a half century, carried away memories and tales of wondrous table cheer, the Spanish dominion added its influx of rich and stately dishes. So altogether beyond resistance was the result of these two systems of cooking, that Thackeray, after actual proof of the puddings and other delicacies, said: "New Orleans, of all the cities in the world, is where you can eat the most and suffer the least, where claret is as good as at Bordeaux, and where a 'ragout' and a 'bouillabaisse' can be had, the like of which was never eaten in Marseilles or Paris."

No less odd and tempting are the Moravian culinary triumphs. This religious community, tracing its origin from John Huss, persecuted during the Eighteenth Century in Bohemia and Moravia, has in an interesting colony settled in Pennsylvania. Often called "The United Brethren," noted for sobriety and excellence, their good living and good habits claim our profound respect. Singularly agreeable and flavorful is their table fare, and the opportunity to fashion their rare dishes for ourselves will be much appreciated:

"Nothing is permanent but change." The truth of the epigram, in its wide sense, causes a pause in our rush of social, club, and commercial life. Yet in the more focussed sense, it is important that as we hasten on, any effort to preserve the best of the lavender-scented olden time practices should be supported. While aiding a much needed charity, and securing a variety of diet, she who utilizes the information given in these pages assists in forming an excellent exception to the permanency of change in keeping up the superiority of our Grandmother's tables.

From the nomad of the desert, to whom locusts dried or baked into bread seems food fit for the gods, to a French Marquise of the old régime, to please whose palate chefs have vied, we are becoming more able to offer suitable fare in the Land of the Free. And no Medea's kettle shall be needed to restore youth whereby the viands may be enjoyed. To old and young alike wholesome, savory food

appeals, and, as the brocade survives changes in style, so may culinary pride survive — or revive — in our maids and matrons of to-day, with the added facilities of the scientific aids and inventions of our own generation.

To be happy in old age it is advisable to acquire habits and interests that will last throughout life — outlive the fads and pursuits of youth and middle age. Nothing, as one of the sources of contentment can be a more tranquil result — yielding study for a woman, than to turn what is provided by those dear to her, into nourishing and pleasing repasts. And to any who undertake the study as an art or in a simpler effort, “The Colonial Receipt Book” will prove to be a veritable Aladdin’s lamp of enlightenment and helpfulness.

ANNA HEBERTON EWING.



## CHAPTER I.

### SOUP.

#### BROWN SOUP STOCK.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Six pounds hind shin of beef, chopped in pieces.

Five quarts cold water, three small onions, ten whole cloves, ten whole peppercorns, one carrot, one turnip, two stalks celery, one large tablespoonful salt, two sprigs parsley.

Place the meat cut from the bones, the bones split into small pieces, the water, spices and salt to simmer for four hours, then add the chopped vegetables, let them boil until tender. Strain the whole into a large basin, let stand over night, remove all fat from surface. Bottle and keep in cool place.

#### BOUILLON.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

For twelve persons. Six pounds beef and soup bone. Cut up the meat. Add two quarts and a pint of cold water and simmer slowly about five hours. Add one carrot, one onion, one bunch of pot herbs, salt and pepper. Strain through fine sieve. Let stand until next day, then remove all the fat from top. Before serving add a tablespoonful of sherry wine.

#### CLAM SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

One knuckle of veal, four medium sized potatoes, twenty-five clams, one small onion and parsley. Cover the veal with two quarts of cold water, add a little salt, let simmer four hours, strain and return the liquor to the stove, add the clams chopped fine and their liquor, the potatoes cut into dice, onion and parsley; boil half an hour, beat up an egg in the tureen, and when the soup is to be served heat a teacupful of rich milk and scald the egg. Add to the clams a piece of butter the size of an egg, also a tablespoonful of flour wet with cold water. Let come to a boil and serve.

## TURTLE BEAN SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Soak one pint black beans, put these, with one gallon water, two pounds beef bones, a small knuckle of ham, on to boil four hours. Strain, season with salt, pepper, cloves and lemon juice.

Put in soup thin slices of lemon and hard boiled eggs sliced very thin.

## CREAM OF CELERY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Cut the celery in small pieces, using about one large stalk, stew with as little water as possible until tender. Put the milk on to heat, when boiling add the strained celery. To one quart of milk take one tablespoonful of butter. When melted add two tablespoonfuls of flour, stir until smooth, add this slowly to the boiling milk. Season with white pepper and salt. Serve very hot.

## CORN SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

One dozen ears corn, salt, pepper, a piece of butter the size of an egg, rolled in flour, one pint of milk. Grate the corn, cover the cobs with water and boil, strain, add corn, milk, seasoning and butter. Beat up an egg in the tureen, pour the boiling soup into it, stirring the while, and it is ready to serve.

## OXTAIL SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Two oxtails, one large onion, four quarts cold water, one tablespoonful beef dripping, one tablespoonful salt, four cloves, one tablespoonful mixed herbs, four peppercorns.

Wash and cut up the oxtails, separating at the joints. Cut the onion fine and fry it in the hot dripping. When slightly browned draw the onion to one side of the pan and brown half of the oxtails. Put the fried onion and tails in the soup kettle and cover it with four quarts of water. Tie the peppercorns and herbs in a small cloth and add to the soup. Add the salt and simmer three hours, or until the meat separates from the bones and gristly portions are soft. Skim off the fat, add more salt and pepper if needed. Strain and serve very hot.

## DRIED SPLIT PEA.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

One gallon water, one quart peas soaked over night. One pound salt pork cut into pieces one inch square, one pound beef cut into bits, celery and sweet herbs. Put all on to boil slowly for two hours, until quantity does not exceed two quarts. Return the soup to the pot, after having poured it through a colander and pressed the peas with a wooden spoon, adding a small bunch of celery chopped up and a little parsley. Have ready in the tureen some croutons; pour the soup over them.

## PEPPER POT.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

A small knuckle of veal, 1 pound cooked tripe, 1 onion, 2 medium sized potatoes, 1 bunch pot herbs,  $\frac{1}{2}$  cup chopped suet, 3 quarts cold water. Wash the veal and pot herbs and slice the onion, put them with the water, in the soup kettle on the back of the stove, where they will come gradually to the boiling point. Allow it to simmer 4 hours or more. Strain and set it away to cool. This must be done the day before it is wanted. When cold, skim off every particle of fat, add to it the potatoes, cut in small cubes, the tripe, cut in  $\frac{1}{2}$  inch squares, a bay leaf, a few sprigs of parsley chopped fine, and the meat cut from the knuckle, rejecting every bit of fat and gristle. Put them on to boil just long enough before dinner to cook the potatoes; when boiling season to taste with salt and cayenne pepper. Thicken the soup with 1 heaping teaspoonful each of flour and cornstarch mixed smooth with a little water. Mix the suet with 1 cupful of flour, a little salt, and enough cold water to make a dough stiff enough to roll out, cut it in small squares and boil *in the soup* 15 or 20 minutes.

## CALVES'-HEAD SOUP.

*Contributed by Mrs. Maxwell Stevenson, Philadelphia, Pa.*

Wash the head well, separate the brains and tongue. Clean brains, boil them tied up in a clean cloth with the tongue and head, to be chopped up and thrown in the soup. Boil the head until easily removed from the bones. Pour off the liquor into a pan until next day, then remove the fat from the surface. If you have too much liquor boil it down to a small quantity, putting into it a large handful of

onions cut fine, 1 bunch of parsley cut fine, 1 teaspoonful black pepper,  $\frac{1}{2}$  teaspoonful cayenne pepper, 1 tablespoonful sweet marjoram and summer savory, each dried and powdered. Cut off the meat from the bones when cold; make into pieces 2 inches square. Skin the tongue, cut in slices, put all in a pot to boil  $\frac{1}{2}$  hour. Thicken the whole with browned flour. When done add salt to taste.

#### FORCEMEAT BALLS.

Take the lean of veal and suet, 1 pound each; mince fine. Season with 1 teaspoonful sweet marjoram, cayenne pepper, black pepper, salt to taste, with a little powdered mace and a dash of nutmeg. Mix well together; form into small balls, dipping them into an egg, and rolling in cracker crumbs; dust until firm. Put them in lard, frying a light brown, then drop into the soup. Add wine if you prefer.

#### CREAM OF TOMATO SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 quart milk, 1 pint can tomatoes, 2 tablespoonfuls butter, 1 bay leaf, 1 sprig parsley, 1 teaspoonful sugar,  $\frac{1}{4}$  teaspoonful baking soda, 2 tablespoonfuls flour. Put the tomatoes on to stew with the bay leaf and parsley, let them stand 15 minutes. Put the milk on to boil. Rub 2 tablespoonfuls melted butter and the flour together, add the milk when boiling. Stir continually until it thickens. Press the tomatoes through a sieve and if ready to use add the sugar and soda, and last the boiling milk. Stir and serve at once. Do not let stand on the fire after the milk is added — it will curdle.

#### FRENCH SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

To a rich broth for 6 persons, take 3 eggs, 2 tablespoonfuls flour, 1 cup milk. Beat flour, milk and eggs together and pour slowly through a sieve into the boiling broth, add a little chopped parsley and serve.

#### SOUP DUMPLING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

$\frac{1}{2}$  cup butter, 1 cup milk, made boiling hot and poured over 1 heaping cup of flour, salt, and when cool add 2 eggs. Drop from spoon into boiling soup.

## SOUP

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### WHITE SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 quart milk, 1 stalk celery, 1 tablespoonful butter, 6 potatoes, 1 onion, 1 cup cream. Cook onion, celery and potatoes until tender. Mash fine, add boiling milk and strain. Return to the pot, season to taste, add butter and cream, serve at once with salt wafers.

### VEGETABLE SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

2 quarts beef broth, made either by boiling a soup bone or using soup stock, add to this 3 tablespoonfuls rice, 1 cupful tomatoes,  $\frac{1}{2}$  cupful corn,  $\frac{1}{2}$  cupful peas, 1 carrot, 2 potatoes, 1 small stalk celery, 1 bunch parsley. This may be strained, or if a thick soup is preferred it can be dished without straining.

### FORCEMEAT BALLS FOR SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Take cold fresh meat or chicken, chop very fine, add an egg to make it stick together in balls size of walnuts, fry in butter until brown, add to the soup just before serving.

### CROUTONS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Cut pieces of bread into cubes, spread with butter, place in a pan, put in oven until a delicate brown. Or they may be dropped a moment into hot lard.

### TOMATO SOUP.

MRS. P. PROSKANE.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

Smother a  $\frac{1}{4}$  of a pound of butter, onions, carrots and turnips, stir in a large spoon of flour till hot, then take 1 dozen tomatoes, or 1 can. Stir that all together, then add 1 quart of bouillon, bay leaves, whole peppers, pinch of dried herbs and hambone. Let it boil slowly 1 hour and a half strain through a fine sieve. Also add salt and pepper.

## MADRAS CHICKEN — MULLIGATAWNEY.

*Contributed by Mrs. James D. Winsor, Haverford, Pa.*

(The receipt for making this delightful Indian soup was obtained from a gentleman long resident at Madras.)

Get 2 pounds of veal and the same of the ribs of lean mutton. Cut them in pieces, chop the bones well, put them with 1 tablespoonful of salt and 3 quarts of cold water into a saucepan and boil till it becomes a rich gravy, which will be in about 4 hours. Skim off every particle of fat and strain it through a hair sieve into another saucepan, to which add a tender chicken, or young lean fowl cut into the smallest joints and well washed, with 3 large spoonfuls of the Mulligatawney paste (not powder). Boil till the chicken is tender, which will be in 20 minutes, and it is ready.

## JULIENNE SOUP.

*Contributed by "Elizabeth Pyewell," Philadelphia, Pa.*

Take 2 quarts of clear stock with very finely shredded cabbage, onions, a little turnip, green peas, string beans, lima beans, and green vegetables in season. Boil these separately but when done put into the hot stock, giving all a good boil up together. Season it to taste.

## TO DRESS A CALF'S HEAD TURTLE FASHION. 1808.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Parboil a head, take the bones out, then pare the scraps from around it. Season with pepper, salt, mace and cloves, about 1 teaspoonful of each; a very little summer savory, parsley, sweet marjoram and thyme. Stuff the head with forcemeat. Take some veal, slice it very thin and season it in the same manner as the head, then roll up the forcemeat in the veal and lay them in the pan by the side of the head. Take the yolk of an egg and crumbs of bread and rub over the head; strew a little over the veal; put bits of butter all over the head. When done and ready to take out of the oven take the yolks to 2 eggs, beat well with a gill of Madeira wine and put in. Then take the yolks of 3 or 4 eggs, and a little flour and beat them to a smooth batter. Fry them as fritters for a garnish. N. B.—The head must bake 2 hours.

## SOUP

19

### FORCEMEAT.

Take veal, as much suet and a little fat pork, chop together. Season with salt, pepper, clove, mace and a little onion juice.

### GENERAL WASHINGTON'S SOUP.

Boil and pick 4 dozen large hard-shell crabs (equal to 2 cans). Boil them with  $\frac{1}{2}$  pound of bacon, streak of lean and streak of fat; cut into small pieces in 2 gallons of water. Boil down to 1 gallon. Boil 1 gallon of sweet cream or rich milk, slightly thickened with 4 ounces of butter and a little flour. Add this to the soup while it is boiling and just before it is served. Dress with balls of forcemeat and hard-boiled eggs. Season to taste with salt and white pepper.

### OX TAIL SOUP.

3 ox tails, 3 quarts of stock, 1 onion, 2 small carrots, 2 small turnips, 6 cloves, 2 bay leaves, 3 tablespoonfuls butter, 1 tablespoonful brown flour, 1 wine glass of Sherry, 1 tablespoonful Worcestershire sauce. Wash the ox tails, and wipe them dry. Put into a frying pan the butter, and while it is melting cut the tails into pieces about an inch long. Put these pieces into the butter and turn until they become brown. Then skim out and put into the soup kettle with the stock. Wash the vegetables, cut into small pieces, and put in the kettle with the bay leaves and cloves. Let it simmer for 2 hours or more until the vegetables are well done, and the tails are tender. Then remove the vegetables from the kettle, rub the brown flour very smooth with a little cold water, stir into the soup and be sure it is entirely free from lumps and very smooth. Add the wine, and sauce, and serve hot.

### OKRA SOUP.

1 gallon of okra, 3 quarts of tomatoes, 5 quarts of water, 1 beef shin, 1 small pod green pepper, salt and pepper to taste. Wash the okra well and cut into small pieces. Wash the tomatoes and rub through a colander. Put the beef and water in a kettle, add the okra and tomatoes, and boil gently for 7 hours. Skim from time to time and put in the pod of green pepper. Season with salt. Just before serving take out the meat, cut it into small pieces and return it to the soup. Take out the pod of green pepper and serve the soup in a hot tureen.





## CREAM OF SPINACH.

Wash and pick the spinach and put it on to boil; boil until soft and tender. Then press enough through a sieve to make a pint of the pulp. Add to this 1 quart of chicken stock. When it becomes very hot take 1 tablespoonful of butter and 2 tablespoonfuls of flour and rub together. Stir this into the soup, and continue to stir until very smooth. Season with salt and pepper. Strain again through a cheese cloth until perfectly smooth. Return to the soup pot, add a cup of cream. Beat all the time, after you add the cream, with an egg-beater. Serve immediately.

## CREAM OF ASPARAGUS.

2 bunches of asparagus, 1 quart of white stock, 2 quarts rich milk, 3 tablespoonfuls of flour, 1 tablespoonful butter, 1 quart of water in which the asparagus is boiled. Wash the asparagus, put in a saucepan of boiling water and cook gently until thoroughly done. Take from the fire, cut off the tops, and put aside until they are wanted. Rub the asparagus through a coarse sieve, and boil. Put the milk in a double boiler, add the stock and the water in which the asparagus was boiled. Have the flour and butter rubbed together, stir it carefully in the boiling soup. When ready to serve season with salt and pepper and put in the asparagus tips.

## CALVES'-HEAD SOUP. AN OLD VIRGINIA RECEIPT.

MRS. L. V. NANT, BALTIMORE, MARYLAND.

*Contributed by Mrs. I. Newton Todd, Baltimore, Maryland.*

1 calf's head, 1 gallon of water, 2 lemons, 1 teaspoonful allspice, 1 teaspoonful mace,  $\frac{1}{2}$  teaspoonful cloves, 2 bay leaves, 2 sprigs of parsley, 1 sprig sweet marjoram, 2 tablespoonfuls Worcestershire sauce, 2 tablespoonfuls butter, 2 tablespoonfuls flour,  $\frac{1}{2}$  pint of sherry. Wash and scald the head well, put in a kettle with the cold water. Let it simmer gently for 5 or 6 hours, skimming it as long as the scum rises. Add the spices, parsley, marjoram and lemon, and boil for  $1\frac{1}{2}$  hours. When done, strain. Make forcemeat balls of the meat of the head chopped very fine. Season with the grated rind and juice of  $\frac{1}{2}$  lemon and a tablespoonful of chopped parsley; salt and pepper to the taste. Bind together with 1 raw egg. Form into small balls the size of a walnut, and fry in butter until brown. Put the

butter in a saucepan; when it melts stir in the flour. Mix well, and with this thicken the soup. Stir constantly until it boils, add the wine, Worcestershire sauce, salt and pepper to taste. Slice the lemon and hard-boiled eggs in the tureen, and pour the soup over it.

### VEGETABLE SOUP.

*Contributed by Mrs. Michael Myers, Williamsport, Pa.*

1 shin of beef, 4 quarts of water, 1 quart of tomatoes, 1 pint of potatoes, 1 pint of cabbage, 1 pint of corn, 2 carrots, 2 onions, 2 tablespoonfuls of celery seed. Rub the tomatoes through a colander, and to this add a piece of soda the size of a green pea. Boil the potatoes and when done break up with a fork and add. Cut the cabbage as for cold slaw, cut the corn from the cob, mince the carrot and onion very fine. Just before serving rub a tablespoonful of butter and a tablespoonful of flour together and thicken the soup. Add salt and pepper to taste.

### BOUILLON.

MRS. L. V. NANT, BALTIMORE, MARYLAND.

*Contributed by Mrs. I. Newton Todd, Baltimore, Maryland.*

5 pounds of lean beef chopped fine, 3 quarts of cold water, 2 small onions sliced, 3 bay leaves, 3 sprigs of parsley, 3 blades of mace, 2 teaspoonfuls celery seed, 3 eggs (whites and shells to be used), 1 cup of water. Carefully remove all fat from the meat, put it with the water, onions, bay leaves and parsley in a soup kettle. Cover the kettle, and put it on the back of the range where it will simmer for 4 or 5 hours. Remove from the kettle, strain it through two thicknesses of cheese cloth; wash the kettle, and return the bouillon to it. Wash the eggs well; break them carefully so that not a particle of yellow is mixed with the whites. Crush the shell in your hand and drop it into the whites; to this add the cup of cold water. Beat the whites a few strokes with an egg beater, put this egg and shell in the kettle with the bouillon; let it boil  $\frac{1}{4}$  of an hour. At the end of that time put in another cup of cold water; let it boil a few minutes longer. Take off all the scum, and strain carefully through a flannel bag. Before you strain it the last time season with salt and pepper. If it is not a rich dark brown use a little caramel for coloring. Caramel is made by putting a little white sugar in an iron frying pan;

place it over the fire until it melts. Then add a little of the soup to the boiling hot caramel until it is thoroughly dissolved. Add a sufficient quantity to color the soup.

## TOMATO SOUP.

MRS. DU BOIS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 quart of canned or raw tomatoes cut in pieces and skinned. Cook 10 minutes. Pass through a sieve. Put into a stew pan a piece of butter the size of a pigeon's egg, and when it bubbles sprinkle in a teaspoonful of corn starch; and when this is cooked a minute, stir in the tomato pulp. Season with pepper and salt. Add 1 quart of stock. Return the soup to the fire, and when quite hot add  $\frac{1}{2}$  teaspoonful of soda. Serve immediately.

## GREEN PEA SOUP.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 quart can green peas, 3 quarts of beef or chicken broth, or water in which meat was boiled. Add 2 or 3 rounds of an onion, some bay leaves and summer savory, a little salt and cayenne pepper. Boil four hours. Strain through a sieve, pressing the peas well through. Return to the fire, add 1 pint of milk and a tablespoonful of butter. Boil a few minutes. Serve with some croutons of fried bread.

## CLAM SOUP.

"Rebecca."

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

50 clams with all their liquor. Chop them fine and put in a saucepan with 1 good-sized onion. Boil slowly for a  $\frac{1}{2}$  hour. Strain off. Put the clams on again with about a pint of water and simmer until all the good is out. Strain and add to the other. When ready to dish have  $\frac{1}{4}$  pound of butter mixed with 2 tablespoonfuls of sifted flour, a good bunch of parsley chopped fine, some cayenne pepper, and a very little nutmeg. Have ready 1 pint of scalding cream and pour in after it is dished, as it will curdle if kept over the fire. If too salt add more cream. This should make nearly 2 quarts. In buying the clams ask for all the liquor.

## CALVES'-HEAD HASH; OR MOCK-TURTLE SOUP.

From Lake Mohonk.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 calf's head, 3 pints solid beef stock. Put the head in 3 quarts of water and  $\frac{1}{2}$  teacup of vinegar. Boil  $1\frac{1}{2}$  hours. Add a little salt. Skin the head, and take out the bones. Put the meat in a colander and press. Strain the soup and set in a moderately warm place. Put butter the size of an egg in a sauce pan. Slice 3 onions and 3 carrots fine, 4 cloves, 2 bay leaves,  $\frac{1}{4}$  nutmeg grated,  $\frac{1}{2}$  salt spoon of cayenne pepper. Cook this till brown, stirring all the time. Add 1 heaping tablespoonful of flour. Set where it will heat slowly. When the vegetables are well browned add the flour and then the stock slowly. Let this boil  $\frac{1}{2}$  hour. Pour the broth of the calf's head into this and boil a few minutes; strain over the meat which is cut in small pieces. to which is added 2 tablespoonfuls of Worcestershire sauce, 3 hard-boiled eggs, and 1 lemon cut in small square pieces. Give one boil, and it is ready for the table. Sherry wine should be used at the table to the taste.

## PEPPER POT.

MRS. S. F. LLOYD.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take 4 pounds of tripe and 4 ox feet. Put them in a large pot with as much water as will cover them. Let them boil slowly, keeping the pot closely covered. When the tripe is quite tender, and the feet are boiled to pieces, take them out. Skim the liquor and strain it. Then cut the tripe in small pieces. Put it back in the pot and pour the soup over it. Have ready some sweet herbs chopped fine, sliced onions and potatoes. Season the vegetables with pepper and salt. Make dumplings with flour and butter. Keep the ingredients covered while boiling, but do not put too much water. Add a large piece of butter rolled in flour, and lastly the dumplings.

## RED BEAN SOUP.

MRS. WILLIAM HELME.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pint French beans. Boil till tender, and rub through colander or coarse sieve. 1 pint of cream, butter the size of a walnut, 3 tablespoonfuls of sherry wine.

## SOUP

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### POTATO SOUP

Italian.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Yolks of 6 eggs, 1 quart of milk,  $\frac{1}{4}$  pound of butter, 4 good-sized potatoes boiled and strained. Warm the milk and butter, add the eggs well beaten and salt to taste. This soup is very much praised by a relative who got it from a friend that was abroad a long time.

### PEPPER POT.

*Contributed by Mrs. Fannie Williams, Philadelphia, Pa.*

12 pounds mixed tripe, put on in cold water in the morning, and boil for 5 hours. Stock made of shin bone. 1 bunch of pot herbs, 3 tablespoonfuls of sweet marjoram, 3 tablespoonfuls thyme, 3 tablespoonfuls sage, 1 part red pepper, 5 good-sized white potatoes cut in blocks. Tripe cut in blocks when cold. Dumplings made of 2 cups of flour,  $\frac{1}{2}$  teaspoonful of salt, 1 teaspoonful of baking powder, 1 tablespoonful of lard. This receipt will make soup for 25 people.

### NOODLE SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

To prepare the noodles, take three eggs, salt, with as much flour as can be worked into the beaten eggs, roll out into thin sheets, when almost dry roll them and cut as thin as possible with a sharp knife. Have ready the broth of one chicken and add the noodles. Boil about ten minutes and serve.

### POTATO SOUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Six potatoes, boiled until tender, mash through a sieve, add to this one quart of milk, piece of butter size of an egg, one tablespoonful of browned flour, one well-beaten egg, salt and pepper to taste. Let it come to a boil and serve.

## CHAPTER II.

### FISH, CRABS, OYSTERS, LOBSTER AND TERRAPIN.

#### BOILED FISH.

*Choice Collection from Pennsylvania, Delaware and West Virginia.*

Select any fresh fish that does not weigh less than 5 pounds. Wash it well in cold water, and if you have no fish kettle wrap the fish in a piece of white cloth. Sew the cloth around the fish, then put in boiling water, and allow from six to fifteen minutes for every pound, according to the kind of fish. For instance, cod boils in six minutes, halibut and salmon require fifteen, etc. It is regarded by some persons as an improvement to put a tablespoonful of vinegar in the water in which a fish is boiled. Take the fish out carefully when done, remove the cloth; lay the fish on a hot platter, and serve with any of the sauces used for boiled fish.

#### BAKED FISH.

Any fish weighing over five pounds may be baked. After the fish has been properly prepared for cooking, wash it well, then wipe and drain it, rub it over with a tablespoonful of salt. For the stuffing use 1 cupful of bread crumbs, 1 teaspoonful of butter, 1 teaspoonful of chopped capers,  $\frac{1}{2}$  teaspoonful of chopped onion, salt and pepper to taste. Or a stuffing may be made of crackers rolled into crumbs, 2 ounces of fat pork chopped very fine, a small tablespoonful of chopped parsley, salt and pepper to taste. Put this in the body of the fish and fasten the body together with small skewers. Cut gashes across the fish about  $\frac{1}{2}$  an inch deep. Into each gash put a small strip of bacon; dredge the fish with flour, and sprinkle lightly with salt and pepper. Put the fish into a baking pan, pour a little hot water into the pan. Bake for an hour, basting it frequently with the gravy in the pan, and again dredging it with flour, salt and pepper. When done and ready to serve lift it carefully from the baking pan into a hot dish. Pour around it whatever sauce you prefer. Garnish with parsley.

## FISH, OYSTERS, LOBSTER, TERRAPIN 27

### BROILED FISH.

Always use the double broiler made of wire, as this allows the cook to turn the fish from side to side without disturbing the body during the process of broiling. Clean the fish without cutting off the head and tail. When the fish is large split down the back, else broil whole. Always serve broiled fish whole. Have a clear moderate fire; expose first the flesh side to the fire and then the skin, as the latter is liable to burn quickly. Great care must be taken not to burn the skin side. Before placing on the broiler rub the fish well with salt and pepper, mix in a little sweet oil, or a little butter. If the fish is small broil on a quick clear fire; if large, as above directed. The fire must be moderate, or the outside of the fish will be charred before the inside is done. When the fish is done remove the gridiron from the fire; then place a hot dish over the fish, with a dexterous movement turn the two back again thus separating the gridiron from the fish, and placing the latter in the dish. Butter well, season with a little pepper and salt. Pour over a tablespoonful of chopped parsley and lemon juice. Serve with garnishes of sliced lemon and parsley, or green lettuce leaves if preferred.

### CODFISH BALLS.

Soak the codfish for some hours, then boil it, changing the water. When it is thoroughly done take it off and pick it very fine before it gets cold. Have potatoes ready boiled and in proportion of equal quantities of potatoes and fish. Mash the potatoes, using rich milk and good butter until they are smooth and creamy. To a cupful of fish, not pressed down, use a cup of potatoes and one egg beaten lightly. Mix these well together and season to the taste. Make into cakes with the hands, roll in flour, and fry a delicate brown in smoking hot lard. Take them up as soon as done.

### BAKED SHAD.

Clean the fish thoroughly, wash, and wipe it dry. Make a stuffing of grated bread crumbs, 1 large tablespoonful of butter. Season well with salt and pepper, and sage. Stuff the shad, carefully sew it up. Lay it in the baking pan with water enough to keep it from burning. Bake an hour or more, basting it frequently with water and butter. When it is thoroughly done and well browned take it up and cover well in a hot dish. Add to the gravy a generous spoonful of catsup, the juice of a lemon, thicken with a tablespoonful of brown flour that

has been rubbed smooth with cold water. Let it boil up once. Add a glass of sherry wine and serve. Garnish the dish with slices of lemon and water cress and serve the gravy in a sauceboat. It is well to put the fish on a tin sheet before placing in the pan.

#### PLANKED SHAD.

*Mrs. Wm. Pusey I. Painter, Muncy, Pa.*

As a rule this should be done before an open fire. As few people are so situated that they can use an open fire a shad may be planked in an ordinary oven perfectly well, or use the broiling oven of a gas range. Have an ordinary oak or hickory plank made to fit the oven. This plank should be at least two inches thick. Put it in the bottom of the oven until smoking hot. Have the fish ready split, cleaned and wiped. Dust it with salt and pepper, put it on the hot plank, skin side out. Baste it with melted butter, put it into the stove and cook slowly for thirty minutes. It may be basted once or twice during the planking. Serve with it small potato balls with cream parsley sauce and cucumbers.

#### BROILED SHAD.

Clean the fish well, wash and wipe it dry, and split it, then sprinkle well with salt and pepper. Butter the gridiron well and lay the fish on it, skin side next the iron. When this side is well done, turn the fish and cook in the same way. Serve on a very hot dish and pour melted butter over it.

#### FRIED SHAD.

Clean well, wash, and wipe a large roe shad. Remove the head, tail and fins. Split the fish and cut into pieces. Sprinkle with salt and pepper and dredge with flour. Heat a frying pan and put in a generous quantity of equal parts of lard and butter. Cook the fish a rich brown, parboil the roe, and brown in butter. Garnish the fish with water cress and sliced lemon.

#### CREAMED FISH.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take a white, or any other kind of fish, about three pounds. Boil it a few minutes in salt and water, and pick out the bones. Put one and  $\frac{1}{2}$  tablespoonfuls of flour into a pan,  $\frac{1}{4}$  pound of butter. Mix



## FISH, OYSTERS, LOBSTER, TERRAPIN 29

over the fire smoothly and add 1 small onion grated.  $1\frac{1}{2}$  teaspoonfuls of parsley,  $\frac{1}{4}$  of nutmeg, 1 teaspoonful salt,  $\frac{1}{2}$  salt-spoonful red pepper. Boil all for a few minutes, and add the shredded fish cooking a few minutes longer. Put in dish and sprinkle over top a layer of bread crumbs, and bake  $\frac{1}{2}$  hour. This is sufficient for six persons.

### FISH FRIED IN BATTER.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Make a batter with some prepared flour, egg and milk. Dip the fish, cut in squares of two or three inch size, in the batter. Season each piece and fry in boiling lard. Serve on a hot platter. Garnish the dish with parsley and slices of lemon. Pour sauce Tartare over the fish.

### FISH SOUFFLÉ.

MRS. WHITNEY.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Boil 4 pounds of halibut in a cloth for 20 minutes in water that has been salted. When steamed well remove the skin and bones and chop the fish very fine. Boil one quart of cream with a small onion, 1 pepper and a bunch of parsley, and a tablespoonful of butter. Then add 3 tablespoonfuls of rice flour, remove the onion and parsley, and put the ingredients into a deep buttered dish. A layer of fish, and then a layer of the sauce, and on all a layer of bread crumbs and bits of butter. Bake  $\frac{1}{2}$  hour. Garnish the dish with parsley.

### FISH CAKES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Some cold potatoes are required. If there are none in the house ready it is quite worth while boiling a few for the purpose. Put the odds and ends of fish into a large basin and carefully pick out all the bones and skin. Supposing there is half a pound of fish, add the same weight of potatoes, and about 2 ounces of butter, with a little salt and pepper. Beat all together well with a fork until everything is thoroughly mixed and perfectly smooth. Take a small quantity at a time, and with the hands form it into a neat flat round cake about  $\frac{3}{4}$  of an inch round. Let the hands be slightly floured, as this prevents the cakes from adhering to them. Have ready some finely

sifted bread crumbs and a well-beaten egg. Dip the cakes one at a time first into the egg, then into the bread crumbs. Be careful to have every part of the cake covered. Fry them in plenty of boiling fat; good beef dripping or pure lard is the best. When they are of a nice light brown color on one side, turn them over to brown on the other side. Remove them from the frying pan with a fish knife and carefully drain off all the fat. They ought to be quite dry. Serve them on a very hot dish with a napkin spread over it. Five or six minutes will be required to cook them sufficiently.

### CAVACHÈ FISH.

Cavich. Trinidad, W. I.

*Contributed by Mr. Charles D. Clark, Philadelphia, Pa.*

Take a halibut steak; cut into small cutlets, and fry brown without crumbs. Stew 1 quart can, or 1 quart of fresh tomatoes, with an onion that has been sliced and browned in butter, with 2 large pieces of mace. Add the fish to this after half an hour's cooking, and stew slowly for another half hour, taking care not to break the fish. Add a teacupful of claret, and when it is thoroughly mixed, take out the fish and strain the gravy to be served with it. "Stew slowly; don't boil."

One of the most delicious recipes, which is particularly appropriate to the Lenten season, is the "Bouillabaisse."

### "BOUILLABAISSE."

"By Permission."

*From the New Orleans Picayune, Creole Receipt Book.*

6 slices of red snapper, 6 slices of red fish,  $\frac{1}{2}$  bottle white wine,  $\frac{1}{2}$  lemon, 6 large fresh tomatoes or  $\frac{1}{2}$  can, 3 onions, 1 herb bouquet, 3 cloves of garlic, 3 bay leaves, 3 sprigs of thyme, 3 sprigs of parsley, 6 allspice, 2 tablespoonfuls olive oil, salt, pepper and cayenne to taste. If prepared in Philadelphia substitute codfish and sea trout, or codfish and black bass. First cut off the head of the fish and boil it in about  $1\frac{1}{2}$  quarts of water, so as to make a fish stock; put 1 slice of onion and an herb bouquet, consisting of thyme, bay leaf and parsley, into water. When reduced to 1 pint take out the head of the fish and the herb bouquet, and strain the water and set it aside for use later on. Take 6 slices of red fish and 6 slices of red snapper of equal size,

## FISH, OYSTERS, LOBSTER, TERRAPIN 31

and rub well with salt and pepper. Mince 3 sprigs of thyme, 3 of parsley, 3 bay leaves, and 3 cloves of garlic very fine. Take 6 all-spice and grind them very fine, and mix thoroughly with the minced herbs and garlic; then take each slice of fish and rub well with this mixture until every portion is permeated by the herbs, spice, and garlic. Take 2 tablespoonfuls fine olive oil and put into a large pan, so that the fish will not overlap. Chop 2 onions very fine and add them to the heating oil. Lay the fish slice by slice into the pan and let them smother for about ten minutes, turning once over so that each side may cook partly. Then take the fish out of the pan and set the slices in a dish. Pour  $\frac{1}{2}$  bottle white wine into the pan and stir well. Add  $\frac{1}{2}$  can of tomatoes, or 6 large fresh tomatoes sliced fine, and let them boil well, then add  $\frac{1}{2}$  lemon, cut in very thin slices, and pour over a pint of the liquor in which the head of the snapper was boiled. Season well to taste with salt, pepper and a dash of cayenne. Let it boil till very strong and until reduced almost one-half. Then lay the fish slice by slice apart from one another in the pan, and let boil five minutes. In the meantime have prepared 1 good pinch of saffron chopped very fine, set it in a small dish, and add a little of the sauce in which the fish is boiling to dissolve well. When well melted, and when the fish has been five minutes in the pan, spread the saffron over the fish. Lay the slices of fish on toast, which has been fried in butter, pour the sauce over and serve hot.

### DEILED CRABS.

*Contributed by Otto Wappler, Bellevue-Stratford Hotel, Philadelphia, Pa.*

Pick a dozen good-sized hard-shelled crabs. Save the backs, wash, and clean them well in hot soda water. Cook your crab meat in a saucepan in  $\frac{1}{2}$  pint of cream, a little butter; thicken with  $\frac{1}{2}$  tablespoonful of cornstarch, and season with salt, pepper, paprika and English mustard to taste. Then let cool. Fill your crab shells with the prepared crab meat, round them off nicely, and dip in cracker dust. Then put them in a hot oven till brown. Serve hot with slices of lemon.

### SOFT-SHELL CRABS.

Delaware Recipes, Mrs. Wm. Pusey, 1779.

Lift the shell at both sides and remove the spongy substance found on the back, "then pull off the apron" which will be found on the

under side, and to which is attached a substance like that removed from the back. Now wipe the crabs, dip them in beaten egg, and throw in fine bread crumbs. Fry in boiling hot fat from eight to ten minutes, the time depending on the size of the crab. Serve with sauce Tartare, or the egg and bread crumbs may be omitted. Season with salt and cayenne pepper and fry as before.

#### CRAB GUMBO.

1 large chicken cut up as for fricassee, 1 pound of veal cut into inch pieces, 2 large onions chopped,  $\frac{1}{2}$  can of tomatoes, 1 large Bell pepper sliced. All the above ingredients are to be fried brown on the outside, but not cooked. 50 clean fresh okra pods cut into 3 pieces each. Boil gently all together in 3 quarts of water for five hours. Just a half hour before serving drop in 6 hard-shell crabs, which have been scalded and broken into 1 quart.

#### DEVILED CRABS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

30 crabs, 1 tumbler bread crumbs,  $\frac{1}{2}$  salt spoon cayenne pepper, 1 teaspoonful salt, 2 teaspoonfuls parsley, 1 onion,  $\frac{1}{2}$  pound butter,  $\frac{1}{4}$  small nutmeg.

#### DEVILED CRABS.

MRS. WM. PUSEY, CHRISTIANA, DELAWARE, 1819.

12 heavy crabs,  $\frac{1}{2}$  pint of cream, 2 tablespoonfuls of flour, 1 tablespoonful chopped parsley, 1 tablespoonful of butter, 1 tablespoonful of salt,  $\frac{1}{4}$  of a nutmeg grated, salt and cayenne pepper to taste, yolks of 4 hard-boiled eggs. Put the crabs in warm water, add the salt, and put the kettle over a brisk fire. Boil thirty minutes. Take up and drain. Take off the claws, separate the shells, remove the spongy fingers and the stomach, which is found under the head. Pick out all the meat. Put the cream on to boil, rub the butter and flour together, and add to the boiling milk. Stir and cook for two minutes. Take from the fire, add the crab meat, the yolks of the hard-boiled eggs mashed fine, the parsley, nutmeg, salt and cayenne pepper. Clean the upper shells of the crab, fill with the mixture, brush over with beaten egg, cover with bread crumbs and put them in a quick oven to brown; or, put them in a frying basket and plunge into boiling fat or oil until a nice brown. Scrub the crab shells thor-

## FISH, OYSTERS, LOBSTER, TERRAPIN 33

oughly, boil them with bicarbonate of soda and hot water. After removing from the fire put them in very cold water. Wipe dry before filling with the mixture.

### FISH CREAM CUTLETS.

MRS. WM. PUSEY, CHRISTIANA, DELAWARE, 1819.

Chop rather fine with a silver knife 1 pound of uncooked halibut, add 1 teaspoonful of salt, 2 tablespoonfuls of minced almonds, a drop or two of onion juice, a dash of cayenne, and the unbeaten white of an egg. Mix well and stir in a half pint of whipped cream. This cream must be stiff and fine. Put this mixture into small cutlet shape molds. Stand in a steamer and cook about ten minutes. Turn carefully from the mold. Cover the bottom of the serving dish with cream sauce, arrange the cutlets, put a pretty sprig of double parsley in the bone end of each, and serve hot.

### BOILED ROCK FISH.

Clean the fish thoroughly, wash and wipe dry. Sprinkle it with salt and pepper. Wrap it in a cloth, then lay it in a long pan or kettle its full length, and cover with plenty of water, adding salt and a dash of pepper. Boil for an hour or more if necessary, lay on a hot dish. Remove the cloth, and serve with egg sauce.

### BAKED SEA BASS.

Clean the fish thoroughly, leaving the head on. Make a stuffing of 3 cupfuls of bread crumbs, 1 cupful of butter, 2 tablespoonfuls of finely minced parsley, the juice of a lemon and a little finely grated lemon, salt and pepper to taste. Stuff the fish and sew it up. Mark the fish in slices, as it is to be served on both sides, by cutting down to the bone. Then place a thin small piece of bacon where you have made each incision. Bake in a long pan with water, adding a spoonful of butter, salt and pepper. Bake for 30 or 40 minutes. May be served with tomato sauce.

### HOW TO COOK FINELLY'S FRIED OYSTERS.

*Contributed by Dr. and Mrs. Elwood E. Hopkins, Philadelphia, Pa.*

Take out the hearts, using only the bellies, drain through a colander. Do not pat them with a cloth. Dip into fine cracker dust,

then into beaten egg, then into bread crumbs (four days old). Season to taste. Now drop them into either boiling lard or olive oil; do quickly in two or three minutes. Take them out with a ladle with holes in it. In cold weather the lard or olive oil may be used a second time.

RECEIPT FOR THE CELEBRATED MRS. BURNS' STEWED  
OYSTERS, PHILADELPHIA, PA.

*Contributed by Dr. and Mrs. Elwood E. Hopkins, Philadelphia, Pa.*

75 oysters parboiled and stewed, then add 3 pints of cream,  $\frac{3}{4}$  pound of best butter; season with cayenne pepper and salt to taste.

OYSTER SAUCE.

MRS. GEORGE LATIMER I. PAINTER, MUNCY, PA.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Take 1 pint of oyster juice, add a little salt and pepper. Boil it five minutes, then add 2 teaspoonfuls of flour well mixed in half a teacup of milk. Let this boil. Put in your oysters and a bit of butter the size of an egg. Serve the sauce very hot.

STEWED OYSTERS.

Delicious.

MRS. GEORGE LATIMER I. PAINTER, MUNCY, PA.

Put 2 ounces of butter in a saucepan, place over the fire adding 1 tablespoonful of flour; stir well together until it becomes thick, but not brown. Then take from the fire, add a large cup of cream. Set over the fire for five minutes, stirring all the time. Put in a little grated nutmeg and cayenne pepper. Then put in 50 large oysters and let it come to a boil. When you take them off the fire, stir in the beaten yolks of 2 eggs. Serve at once.

FORCEMEAT.

Take veal, as much suet, and a little fat pork, chopped together with salt, pepper, cloves, mace, and a little onion. Use if preferred instead of the hard-boiled eggs.

## FISH, OYSTERS, LOBSTER, TERRAPIN 35

### "OYSTER PYE."

MRS. THOMAS J. RINGGOLD, OF MARYLAND.

Pupil of Mrs. Goodfellow's Cooking School, Philadelphia, Pa.

Open the oysters and save as much liquor as possible. Boil some eggs very hard, cut them in rounds, make a rich puff paste, line a dish with the paste and put a layer of the oysters and a layer of eggs, with mace, nutmeg, and a little wine. Forcemeat balls are preferable to the eggs.

### OYSTER CROQUETTES.

#### AN OLD SOUTHERN RECEIPT.

50 oysters, yolks of 4 eggs, 2 generous tablespoonfuls of butter, 2 tablespoonfuls chopped parsley,  $\frac{1}{2}$  pint of milk,  $\frac{1}{2}$  pint oyster liquor, 4 tablespoonfuls of flour. Salt and cayenne pepper to taste. Put the oysters in a colander and drain well, taking care to save the liquor. Wash the oysters well by allowing water to run on them. Strain the liquor through a napkin. Put the oysters in a saucepan with some of the liquor. Set over the fire and stir for five minutes. Take from the fire, drain well, and chop the oysters very fine. Put into a saucepan the milk and liquor. While it is heating rub together the butter and flour and stir into the milk until very smooth, then add the oysters. Stir until it boils and thickens, add the yolks of the eggs, and allow it to cook just one minute longer. Take from the fire, add the chopped parsley, salt and pepper. Mix well, and put away to cool. When cold form into croquettes. Roll first in the yolk of an egg, then in fine bread crumbs and fry in boiling lard. This quantity makes twelve croquettes.

### OYSTER COCKTAIL.

18 oysters, 3 drops Tobasco sauce, 4 teaspoonfuls tomato catsup, 4 teaspoonfuls lemon juice, 1 teaspoonful grated horse-radish, 2 teaspoonfuls vinegar. Mix well together and serve in cocktail glasses.

### BAKED OYSTER DUMPLINGS.

#### "HOT SPRINGS (VA.) RECEIPT."

A delicious course for a company luncheon in place of oyster patties is baked oyster dumplings. Select good-sized oysters, pour over them some lemon juice, and season with salt and pepper. Stand the dish containing the oysters in a cool place while the crust is baking. Roll

puff paste very thin, and cut it into squares with a pastry wheel, having the pieces four inches square, and brush them over with the white of an egg. Place upon each square two or three of the prepared oysters and put a small piece of butter on them. Bring the four corners of the paste together, and fasten by sticking through them small Japanese tooth picks, leaving the crust open between the points. Put the dumplings in a biscuit pan and bake in a quick oven a delicate brown. Remove the picks before serving.

#### OYSTER STEW.

*Contributed by Otto Wappler, Bellevue-Stratford Hotel, Philadelphia, Pa.*

Stew a large handful of finely chopped celery until done; add  $\frac{1}{2}$  pint of good cream. Put it on a quick fire until it boils; then add a dozen large oysters. Season with pepper, salt, paprika, and English mustard. Bring the whole to a boil. Add a tablespoonful of sherry, and serve.

#### BAKED OYSTERS.

*Contributed by Otto Wappler, Bellevue-Stratford Hotel, Philadelphia, Pa.*

Open a dozen fresh large oysters. Leave them in the deep shell. Season with pepper and paprika. Put on each oyster a piece of bacon an inch square, a little chopped parsley, and cook in a very hot oven or gas range till bacon is crisp.

Another way is open as above, put on each oyster a pinch of cracker dust, a little butter, and chopped shallots. Season with pepper, salt, and paprika. Cook till the crust is nice and brown.

#### SCALLOPED OYSTERS.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Put a layer of oysters in the bottom of a baking dish. Season with paprika and salt, and a generous quantity of butter. Put stale bread crumbs over the oysters. Then place another layer of oysters with the seasoning and bread crumbs until the dish is filled, putting the bread crumbs on top. Add  $\frac{1}{2}$  pint of cream and a *small* quantity of the liquor of the oyster. Bake in the oven until done, about  $\frac{3}{4}$  of an hour.



FRIED OYSTERS.

OLD BELLEVUE RECEIPT, PHILADELPHIA, PA.

From Ex-Mayor Warwick, Philadelphia, Pa.

*Contributed by Mrs. Frederick C. Newbourg, Philadelphia, Pa.*

To every egg add 1 tablespoonful of olive oil. Beat until light. Rub stale bread crumbs through a sieve; drain all liquor from large oysters. Dip in very fine bread crumbs. Season with salt and cayenne pepper to taste, then dip in egg and oil, then in coarse crumbs. Fry in boiling hot olive oil, or lard. Delicious.

DEVEILED OYSTERS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Drain the oysters (about 25); put the juice on to boil. To 1 cup of juice add a tablespoonful of English mustard, the same of Worcestershire sauce, cayenne pepper, and, if needed, salt. When boiling add the oysters and cook until the gills separate. Take out and drain thoroughly. Pile on a dish which has been heated, putting plenty of butter over and between them. Put into a very hot oven, or cover with a salamander. When browned, cover and serve with the following sauce:

SAUCE.

Brown 1 tablespoonful of butter and flour together, and add the sauce in which the oysters have been boiled, also a drop or two of onion juice. If that does not make sauce enough add oyster juice and more of the seasoning ingredients. If the oysters are very large and fat, more seasoning is needed in the first place.

CREAMED LOBSTER.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

In both cases lobster either fresh or canned may be used in place of the oyster. In using lobster in the recipes given the oyster water or juice is omitted. Rich milk thickened making the sauce, and if one likes, an egg may be added. It will require six or eight minutes to prepare the dish, for it is well understood that the fresh lobster has been previously boiled and the meat picked from the shell in anticipation of its subsequent appearance in the chafing dish.

## "OYSTER SAUCE FOR POULTRY."

MRS. TUTHILL, CLINTON, IOWA.

Separate the oysters from their liquor; salt and pepper to taste. Mix a tablespoonful of flour in  $\frac{1}{2}$  pint of milk; thicken the sauce with it. After it is well boiled add 1 pint of oysters to 1 pint of liquor. As soon as the oysters are thoroughly scalded take from the fire. Add a piece of butter the size of an egg, and serve immediately. The yolks of 2 well-beaten eggs added is an improvement.

## LOBSTER.

## LOBSTER A LA NEWBURG.

Fine.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Boil the lobster from 30 to 35 minutes according to size. Put in saucepan on moderate fire, 1 teacupful of cream. Hard-boiled egg for every pound of lobster, to each egg 1 dessert-spoonful of flour and 1 tablespoonful of butter. Mix flour, butter and hard-boiled egg to a smooth paste; then add to the boiling cream and stir until it is thickened. Boil ten minutes, then add the lobster, salt and pepper to taste. 1 gill of wine to every 3 pounds of lobster. Do not add wine till ready to serve.

## LOBSTER CUTLETS.

*Contributed Philadelphia, Pa.*

2 cups of boiled lobster, 1 generous tablespoonful of butter, 4 tablespoonfuls of flour, 1 tablespoonful of chopped parsley, 1 cup of cream,  $\frac{1}{4}$  nutmeg grated, yolks of 2 eggs, salt and cayenne pepper to taste, juice of  $\frac{1}{2}$  lemon. Put the butter and flour together. Put the lobster, parsley, nutmeg, lemon juice, salt and pepper all together, and mix well. Put the cream to boil in a farina boiler. When it is hot add the butter and flour, and stir until it boils. Then stir in the well-beaten yolks of the eggs, and let it cook for one or two minutes. Remove from the fire, add the lobster, mix well, and turn out on a dish to cool. When cold form into cutlets or chops, roll first in the beaten yolks of eggs, then in cracker dust, fry in boiling lard. Serve with cream sauce. Garnish with parsley.

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### LOBSTER À LA NEWBURG.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

Par-boiled lobsters cut in rather large pieces. Melt good-sized piece of butter and dust it well with flour. Warm  $\frac{1}{2}$  pint of cream, add the butter, season with red pepper and salt, also small pinch of mustard. Add the lobster and just before dishing add 2 sherry glasses of sherry wine. Serve very hot.

P. S. We have added to the above 2 truffles and  $\frac{1}{2}$  can of mushrooms, but that is a matter of taste and many think the dish quite as good without these additions.

### LOBSTER (STEAMED).

*Contributed by "Edouard," Hotel Edouard, Philadelphia, Pa.*

8 pounds lobster in the shell for ten people. Boil the lobsters and put in a cold place and keep in the shell until cool. Cut in small pieces. Save all the juice and put in a saucepan with the lobster. Take *another* saucepan for the sauce. 2 large teaspoonfuls of mustard, 1 of flour, a piece of butter the size of an egg, big spoonful of vinegar and a little lemon. Rub this together until smooth. When ready add a little mace and cloves and red pepper. Put the lobster in a dish from one saucepan, and pour the sauce over it from the other, and do not let it stand long before serving.

### BALTIMORE TERRAPIN.

*Contributed by "Edouard," Hotel Edouard, Philadelphia, Pa.*

Boil them very slowly and put a little salt in the water. Do not take out of the pot until the shells open and pull off easily. Remove the gall bladder and the sand bag, the black skin and nails. Add enough water to make nearly a pint with the juice, after the terrapins have been cut up. Put 2 terrapins into a stew pan with a little water to keep them from burning. Stir in  $\frac{1}{2}$  pound of butter (or a little less). Stir until the butter is melted and thoroughly mixed through. Mash on a plate the yolks of 5 eggs boiled fourteen minutes, and mix all well together. Season with salt and cayenne pepper. Cook thoroughly, adding 2 small glasses of Madeira wine, then 2 glasses of cream, stirring all the time to prevent burning, and cook until all is smooth.

### CHAPTER III.

## MEATS AND SAUCES FOR MEATS AND FISH.

### BEEF — ROASTED IN THE OVEN.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

Select a sirloin or rib roast, wipe well with a damp cloth, dredge it on every side with flour, salt and pepper. Place in the bottom of the pan a rack, then the beef to be roasted, and put in a *very* hot oven for ten minutes. Pour in cold water enough to cover the bottom of the pan. Use a double roasting pan. When the meat is brown on one side turn the other side. It is necessary to put the beef into a very hot oven at first to harden the albumen, to keep the juices in. Allow fifteen minutes to each pound in roasting. To make the gravy take a large tablespoonful of flour, mix smooth, add a cupful of cold water, stir until perfectly smooth and it begins to boil. Add salt and pepper to the taste and serve in a gravy boat.

### A POT ROAST.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

Trim a piece of tender round of beef, place it in a kettle over a good fire. Brown on one side, then turn and brown on the other. Add 1½ pints of boiling water, cover and cook slowly fifteen minutes to every pound. Season well with salt and paprika. After the water evaporates add no more. Serve with brown sauce, or tomato sauce.

### FILLET OF BEEF WITH MUSHROOM SAUCE.

Trim the tenderloin nicely, remove the muscular covering that you will find on one side of the fillet. Take very fat pork, cut into fine strips, and put them on ice to harden. Make an incision across the fillet and insert the pieces of pork. Continue to do this until you have a row down the entire fillet. Let each lardon be an inch apart. Take a baking pan, slice into it 1 small onion, 1 small carrot, a stalk of celery, or ½ teaspoonful of celery seed, 4 cloves, 1 blade of mace, 2 bay leaves, and 1 slice of lemon. Cover the fillet with bits of butter,

sprinkle with salt and pepper and lay the fillet in the pan on the vegetables, spices, etc. Pour in  $\frac{1}{2}$  cup of hot water, put into a hot oven and bake for  $\frac{1}{2}$  hour, basting it very frequently. Take up when done, put on a very hot dish while you add a spoonful of butter and 2 of flour, which have been previously rubbed together. Stir until it is thoroughly mixed and becomes very brown. Then add  $1\frac{1}{2}$  pints of stock. Continue to stir until it boils, then strain through a fine sieve into a saucepan, and add a can of mushrooms. When these have cooked a few minutes add a wine glass of sherry, a teaspoonful of lemon juice, and a teaspoonful Worcestershire sauce, salt and paprika. Put in the dish around the fillet and serve.

### ROAST BEEF WITH YORKSHIRE PUDDING.

#### VERY OLD ENGLISH RECEIPT.

FROM A MEMBER OF THE LATIMER FAMILY.

*Contributed by Mrs. Fred S. Giger, Philadelphia, Pa.*

Prepare a large standing rib roast as for roasting. Use a double roaster with the rack for the meat. When roast is within  $\frac{3}{4}$  of an hour of being done prepare the batter. Butter a long dripping pan, pour in the mixture, place in a hot oven, and bake until done. Cut in squares and serve hot around the roast. The batter for pudding is prepared as follows:  $1\frac{1}{2}$  pints of milk, 1 cupful of flour, 4 eggs, 1 small teaspoonful of salt. Beat the eggs without separating until very light, add the milk and salt, pour one half of this mixture on the flour, mix until perfectly smooth, then add the remainder of milk and eggs, beating hard.

### BAKED HAM.

"Fraley."

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

Cover the ham with water, add to it 1 pint of cider and a cup of brown sugar. Boil 3 hours, then take the skin off, and spread another cupful of brown sugar over the ham as a paste, and bake it in the oven three hours, basting frequently with a pint of cider. P. S. These hams require long soaking; otherwise they are apt to be very salt. We usually soak ours at least twenty-four hours, changing the water two or three times. Swift's Premium Ham recommended.

## OMELET OF VEAL — SERVED COLD.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Three pounds of veal off the leg, one quarter pound salt pork. Chop both with the fat quite fine. Roll fine six soda crackers and mix with the meat. Beat white and yolk of an egg separately. Mix them and then work through the meat with the hands, thus with the second egg, and thus with the third egg. Grate rind of 1 lemon,  $\frac{3}{4}$  of 1 nutmeg, 2 tablespoonfuls of chopped parsley, 1 teaspoonful of sweet herbs, 1 teaspoonful of salt, 1 teaspoonful of pepper and  $\frac{1}{2}$  cup salt and butter. Mix this all together and knead it as bread. Shape it like a loaf, cover with cracker crumbs and small pieces of butter. Put in a meat tin with two teacups of water, and bake in a moderate oven 2 hours, basting every now and then.

## SPICED BEEF.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

3½ pounds of lean beef chopped fine, 6 soda crackers rolled smooth, 3 eggs, 1½ tablespoonfuls of salt, small teaspoonful of pepper, 5 tablespoonfuls of cream, 2 tablespoonfuls of melted butter, 1½ tablespoonfuls of sweet marjoram or any seasoning preferred. Mix all thoroughly together and shape in a loaf or roll. Bake 1½ or 2 hours. Baste while baking.

## BOILED HAM.

MRS. S. BETTON.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

Ham should be soaked all night in a tub of cold water. Next morning put ham to boil in cold water with 1 quart of molasses *mixed* well with the water, or else it will burn. Ham should boil five hours, then stand in the water in which it was boiled until the next day. Then remove the skin.

## MOUSSE OF HAM.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

2 pounds of ham (lean), the white meat of 1 chicken, 3 whites of eggs, 1 quart of cream. Season with salt and pepper.

## HOT MOUSSE.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

Put the white meat of the chicken and the lean ham in the meat cutter and pass it twice through. Then pound in mortar with 3 whites of eggs, then press through fine strainer. Mix in slowly  $\frac{1}{2}$  cup of cream, add the remainder of the cream whipped. Have a tin form well buttered and decorated with truffles, fill it with the mixture, and boil in Bain Marie twenty minutes, and in a slow oven for ten minutes. If you want a cold mousse, don't decorate the dish, and when cold take out of the form. Trim it nicely, and put in jelly receptacles the same as you put Pâté de foie gras in aspic. Russian salad, or vegetable salad, should be served with it separately.

## BROILED BEEFSTEAK.

MRS. FREDERICK S. GIGER, PHILADELPHIA, PA.

Have the steak  $1\frac{1}{2}$  inches thick, put the broiler greased with butter where it will get hot. Set the dish near the fire to warm. When the broiler is hot put the steak in it over a good fire, and turn constantly from side to side for eight or ten minutes. Have a large piece of butter, seasoned well with salt and pepper mixed together. Remove the steak to the hot plate, put the butter on the steak, turn, and dress the other side. Serve at once. Saratoga chips may be served on the same dish, or potato straws may be used.

## BEEF OMELET.

MRS. JOHN FOSTER, ERIE, PA.

1 pound beef chopped fine, 1 egg, 4 crackers grated, salt, nutmeg, sage, sweet marjoram to taste. Mix the ingredients thoroughly together; make a loaf. Bake in the oven, basting with butter until done.

## À LA MODE BEEF.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Cut the beef a little thicker than for a steak, lard it with nice bacon, put it in a pan with salt, pepper, carrots, turnips, onions, thyme, and broth enough to keep the beef from burning. Cook slowly.

## COOKING FILLET OF BEEF WITH MUSHROOM SAUCE.

MRS. WILLIAM HELME.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Put in the kitchen with the beef one carrot, one small onion, one stalk of celery, all cut in thin slices, four cloves, two bay leaves and two tablespoonfuls of water. Spread fillet with butter, season with pepper, but no salt. Baste the meat frequently with this mixture, and when the meat is served add this gravy to the mushrooms, straining out the thick matter.

## MUSHROOM SAUCE.

Cook partly the mushrooms in their own juice. Then put in a separate pan 1 tablespoonful of flour and 1 tablespoonful of butter, and brown. Add to this when brown 1 pint of stock and stir constantly until it boils. Then put in the mushrooms and boil 5 minutes. Then put in 1 teaspoonful of Worcestershire sauce and add the gravy from the beef. Beat up the yolk of an egg with one full tablespoonful of sherry. Add to the mushrooms just before serving salt and pepper to taste.

## SAVORY MEAT.

*Contributed by Mrs. R. Schuyler, Muncy, Pa.*

3 pounds raw meat chopped fine, 3 eggs well-beaten, 1 tablespoonful salt, 1 tablespoonful pepper, 4 tablespoonfuls cream, butter the size of an egg. Mix the ingredients together; make a loaf. Bake 2 hours. Baste like a roast (an onion in the pan improves it).

## SPICED ROUND OF BEEF.

MRS. JAMES R. KENT, OF VIRGINIA.

*Contributed by Mrs. Robert M. Patterson, Philadelphia, Pa.*

Take 20 pounds of beef, 2 teaspoonfuls of saltpeter,  $\frac{1}{2}$  teacup of sugar, 1 tablespoonful of cloves, 1 tablespoonful of allspice, 1 nutmeg, little more than  $\frac{1}{2}$  pint of salt. Mix the spices, salt and sugar and rub the round once a day for ten days or two weeks. Boil slowly until the bone comes out, then take out and put into a deep pan or oven. Spread a cloth over it and put a lid, or something that will fit closely, then put on heavy weights, and let it stand until thoroughly cool.



## PANNED BEEFSTEAK.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Have your steak  $\frac{3}{4}$  of an inch thick and nicely trimmed. Have the pan smoking hot, put in the steak and turn from side to side for 15 minutes. When it is done place on a hot dish. Have the butter, pepper and salt mixed together. Dress the steak first on one side, then on the other.

## BEEFSTEAK AND ONIONS.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Broil a thick porterhouse or sirloin steak. Take off the outer leaves of the onions, slice in thick slices. Place in a pan a large tablespoonful of butter, put in the onions, and cook until brown. Season with salt and pepper and lay around and on the beefsteak.

## BROWN HASH.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Chop very fine cold roast beef and some boiled potatoes, mix well together and put into a well buttered baking dish. Season with salt and pepper. Place bits of butter over the top. Put the baking dish in the oven to brown. Stir it frequently so that it may all become brown alike. Stir from the sides and be careful that it does not become too dry.

## DRY HASH.

PHILADELPHIA, PA.

Dry hash is usually made of corned beef. Chop the beef as fine as mincemeat, boil Irish potatoes and mash very fine, and mix with the beef. Season with salt and pepper and a very little onion juice. Cook with as little water as possible to keep from burning until it is dry.

## VEAL OR BEEF OMELET.

MRS. TUTHILL, CLINTON, IOWA.

2 pounds of raw veal and 2 pounds of raw beef, chopped fine, 12 common-sized crackers grated fine, 2 eggs,  $\frac{1}{2}$  cup of sweet cream,  $\frac{1}{2}$  cup of butter, 1 tablespoonful of salt, 1 small tablespoonful of pepper. Mix thoroughly. Make in a roll, bake  $1\frac{1}{2}$  hours. Reserve  $\frac{1}{2}$  of the butter melted to baste with.

## PORK.

## ROAST LEG OF PORK.

Select a leg of pork weighing eight pounds. Wash thoroughly and wipe dry. Then score the skin with a sharp knife in parallel lines not quite  $\frac{1}{2}$  an inch thick. Score across in the same way. Put in a baking pan with a pint of water and a teaspoonful of salt. The oven must be hot, and it must be basted often. Cook until thoroughly done. Pork should never be served unless well done. Make the gravy. When you take the pork from the pan let a little, say 4 spoonfuls of the dripping, remain in the pan. Add 2 tablespoonfuls of flour and brown well. Then put in a pint of cold water, stir until it *boils*. Season with salt and pepper. Serve apple sauce with the pork.

## SCRAPPLE.

*Capon Springs (W. Va.) Receipt. Very Old.*

Thoroughly clean and scrape 2 small hogs' heads. Separate each head in half, take out the eyes and brains. Split the heads and clean and scrape them well. Wash and wipe dry and put into a large kettle and cover with plenty of cold water. Set the kettle on the range where it will simmer gently for two or three hours until the meat falls from the bones. With a skimmer take out all the bones. Highly season the meat and liquor in the kettle with salt and pepper, and if you like, a little powdered sage. Carefully skim off all the grease as it rises to the surface. Sprinkle in corn meal with one hand, while you stir all the time with the other. Continue to stir in the meal until it is the consistency of mush. Allow this to cook slowly for one hour more. Be very careful that it does not scorch. Pour this mixture when done into pans and put in a cold place. When you wish to use it cut in slices and fry a delicate brown.

## LAMB.

## STUFFED SHOULDER OF MUTTON.

*Collection of Virginia Recipes. Contributed.*

Carefully remove the blade bone from the shoulder of mutton. Wipe well with a damp cloth, but do not wash. Fill the cavity with the stuffing made of 2 cups bread crumbs, 2 tablespoonfuls butter, 2 tablespoonfuls cream, 1 tablespoonful minced parsley, 1 teaspoonful of

salt,  $\frac{1}{4}$  teaspoonful white pepper, 2 eggs, the juice of a lemon. Sew up the opening, place in a pan with a cup of water, baste very often and allow fifteen minutes for each pound. Skim off the grease and serve the gravy in a boat. If preferred, a stuffing made of meat chopped fine, seasoned highly with celery, mushrooms, salt and pepper. Add eggs and butter. You can easily press the shoulder into a shape to resemble a fowl or a duck.

### MUTTON CHOPS SAUTÉ.

Trim the chops neatly and lay them in a saucepan. Barely cover with water. Let them simmer until very tender. Then take a cup of bread crumbs, beat just a little two eggs. Mix the eggs and 3 tablespoonfuls of melted butter with the bread crumbs. Season with salt and if dry add a little of the liquor in which the chops are cooked. Now cover the chops with this mixture less than  $\frac{1}{2}$  an inch thick, place the chops in the pan, pour in a little of the liquor in which the chops were cooked, put the pan in the oven, bake a delicate brown and baste often with the liquor in the pan.

### BREADED CHOPS.

For this use French chops which have been neatly trimmed. Put in a heated broiler, broil over a clear fire for eight minutes. Take from the broiler, baste with butter, season with salt and pepper. Take the yolks of 3 eggs, dip the chops in the eggs, then roll in bread crumbs, and fry in boiling lard. Serve very hot with tomato sauce poured around them.

### BROILED MUTTON CHOPS.

The chops should be neatly trimmed, removing most of the fat. Place them in the hot broiler, put over a clear fire. Turn very often. Broil for ten minutes. Season with salt, pepper, and butter. Serve at once.

### ROAST SPRING LAMB.

For this select the hind quarter. Wipe well with a damp cloth. Place in a pan with a little water, allowing fifteen or eighteen minutes to the pound. Baste often with the gravy in the pan and serve with mint sauce, with green peas or asparagus as the vegetable.

## BREADED LAMB CUTLETS.

Have the cutlets  $\frac{1}{2}$  an inch thick. Mix 2 tablespoonfuls olive oil, 2 tablespoonfuls lemon juice,  $\frac{1}{2}$  teaspoonful of salt, and  $\frac{1}{4}$  teaspoonful pepper. Mix well, and rub the cutlets thoroughly with this mixture two or three hours before they are cooked. Heat the broiler, drop the cutlets in melted butter, then roll in bread crumbs, and broil over a moderate fire for ten minutes. Serve hot with asparagus sauce.

## BONED LEG OF MUTTON.

Select a very large leg of mutton, and have the butcher remove the bone. Make a stuffing of 1 cup of bread crumbs, 1 tablespoonful of parsley,  $\frac{1}{2}$  cup of chopped almonds, a teaspoonful of salt, and a dash of pepper. Mix and fill in the space from which the bone was taken. In the bottom of the baking pan put a slice of onion, a piece of celery, 2 bay leaves, and a slice of chopped carrot. Place the leg on this and cover it half way with good stock. Cook in a hot oven for two hours, basting every ten minutes. When done, dish and make a brown sauce. Put two tablespoonfuls of butter in a saucepan, brown, add 2 tablespoonfuls of flour, brown again, add a pint of liquor from the pan; stir until boiling, add a teaspoonful of salt, a dash of pepper and a can of mushrooms. Cook five minutes.

## BOILED LEG OF MUTTON.

Select the leg of mutton, wipe with a damp cloth, cut off the bone short, and put it in a kettle with water enough to cover it. Cover the kettle well and let it boil gently. When ready to serve, serve with caper-sauce, which is made as follows: Take 3 spoonfuls of butter, put into a saucepan; when melted add 2 small spoonfuls of flour. Stir until it cooks a few minutes. Then stir into it  $1\frac{1}{2}$  cupfuls of the liquor in which the mutton is boiled. Season well with salt and pepper. Strain through a sieve, so as to be sure it is perfectly smooth. Add 2 tablespoonfuls of capers.

## STUFFED SHOULDER OF VEAL.

Have the butcher carefully remove the blade bone from the fore quarter of veal. Prepare a stuffing of 1 cupful of bread crumbs, 1 egg, 2 ounces salt pork chopped very fine,  $\frac{1}{2}$  cupful mushrooms chopped very fine, juice of  $\frac{1}{2}$  lemon, salt and pepper. If the stuffing is too thick moisten it with a little stock. Fill the cavity from which

the bone was taken with the stuffing. Sew up the opening, press it into shape. Place in a pan, put water enough just to cover the bottom and place in the oven. Bake slowly for four hours, basting frequently with the gravy in the pan, and with salt, pepper and flour. As the water in the pan cooks away it must be renewed, remembering to have only enough to keep the meat and pan from burning. After removing the shoulder add a heaping tablespoonful of flour and stir well. Add  $\frac{1}{2}$  pint of stock or water. Serve in a gravy boat.

#### ROAST LOIN OF VEAL.

Select the loin, wash it thoroughly, wipe dry, sprinkle with salt and pepper and dredge thickly with flour. Place in a baking pan. Pour in  $\frac{1}{2}$  pint of water. Put into a hot oven for twenty minutes. Then remove to a part of the stove where the heat is not too great and it can cook more slowly, basting very often with its own gravy. When the veal is well done make a rich brown gravy as you would for roast beef.

#### STUFFED BREAST OF VEAL.

MRS. GEO. A. SMITH, CLINTON, IOWA.

##### FOR THE STUFFING.

1 cup of bread crumbs,  $\frac{1}{4}$  pound salt pork, 1 teaspoonful of thyme, 1 teaspoonful sweet marjoram, 1 teaspoonful salt, 2 dashes pepper. Chop the pork very fine, add it and all the other ingredients to the bread crumbs. Wipe a breast of veal with a damp towel. Make long gashes between the ribs and fill with this stuffing. Place in a baking pan and roast, and finish the same as the loin.

#### VEAL CUTLETS.

The cutlets should be cut not too thin, dredge with salt, and pepper. Beat the yolks of 2 eggs, roll the cutlets in the egg, then in bread crumbs. Into a frying pan put 2 tablespoonfuls of butter and 2 of lard. When it becomes very hot, but not brown, put in the cutlets. Fry a golden brown on one side, then turn and fry on the other. Let it cook slowly. Take up and put on a hot dish while you add 1 tablespoonful of flour to the gravy. Stir constantly until quite brown, then add a little cold water or milk. Stir until it is smooth and boils. Pour over and around the cutlets and serve at once. Use Swift's Silverleaf Lard.

## SAUCES FOR MEATS AND FISH.

## BECHAMEL SAUCE.

1 tablespoonful of flour, 2 tablespoonfuls butter, 2 gills cream, 2 gills stock, yolks of 2 eggs, 1 teaspoonful salt, a few dashes of pepper. Melt the butter, but do not brown it, add the flour, and stir until very smooth. Add the stock and cream, and stir constantly until it boils. Remove from the fire, add the salt, pepper, and well-beaten yolks of the eggs. This sauce is nice for baked or boiled fish, chicken cutlets or chicken croquettes, and sweetbreads.

## ESSENCE OF CELERY.

Steep 2 ounces of celery seed in 1 pint of vinegar for two weeks. A few drops of this will season soups or gravy.

## CELERY SAUCE.

1 small bunch celery, 1 tablespoonful butter, 1 tablespoonful flour, 1 pint water, salt and pepper to taste, 1 gill of milk. Wash the celery and use only the bleached part. Cut into very small pieces. Put in a saucepan with the water and simmer gently until it is very soft and can be pressed through the colander. Put the butter in a frying pan. When it is melted stir in the flour, and when well mixed and very smooth, add the celery and milk, and stir continually until it boils; then add the salt and pepper. This sauce is fine for boiled poultry.

## CAPER SAUCE.

2 large tablespoonfuls capers, 2 tablespoonfuls flour, 4 tablespoonfuls butter, 1 pint boiling water, 1 teaspoonful salt. Rub the butter and flour together till smooth. Put into the double boiler and stand on the fire. Add the pint of boiling water, and stir until it thickens; add the salt and take from the fire. Stir in 2 tablespoonfuls of capers, and serve at once. This is desirable for boiled mutton or fish.

## BROWN SAUCE FOR FISH.

Put 3 tablespoonfuls butter into a frying pan. When it becomes very hot, put in 2 bay leaves, 2 sprigs of parsley, 2 slices of onion cut thin, and a small carrot sliced. Stir this, and let it cook for a few minutes. Sprinkle in 2 tablespoonfuls flour; stir until it becomes a dark brown.

## BROWN SAUCE.

2 tablespoonfuls flour, 2 tablespoonfuls butter, 1 pint stock,  $\frac{1}{2}$  teaspoonful onion juice, 1 teaspoonful salt,  $\frac{1}{4}$  teaspoonful pepper. Put the butter into a saucepan and stir until brown; add the flour, and stir until it becomes very smooth. Then add the stock. Stir until it boils. Add the onion juice, salt and pepper.

## SAUCE HOLLANDAISE.

Make a drawn butter. When you have finished it, take it from the fire, and add gradually the yolks of two eggs beaten; then add juice of  $\frac{1}{2}$  lemon, a teaspoonful of onion juice, and a tablespoonful of chopped parsley. Serve with boiled or baked fish, or fish croquettes.

## EGG SAUCE.

Make a cream sauce, and when finished add 2 hard-boiled eggs, the whites chopped very fine and the yolks pressed through a sieve. Serve with boiled poultry.

## SHAD ROE SAUCE.

Wash 2 shad roes well in cold water; put them in a small saucepan, add 1 teaspoonful of salt and cover with boiling water. Put the lid on the saucepan and simmer gently for twenty minutes. Drain, remove the outer skin, and mash fine. Make a white sauce, add the roe gradually to it, boil up once, and it is ready to use.

## SUPREME SAUCE.

1 tablespoonful butter, 1 tablespoonful chopped parsley, 1 tablespoonful flour, 1 tablespoonful thick cream,  $\frac{1}{2}$  pint of chicken stock, yolks of 2 eggs, salt and pepper to taste. Melt the butter, being careful not to brown; add the flour; mix until smooth; then add the stock. Stir until it boils, add the cream. Take from the fire, add the well-beaten yolks of the eggs, parsley, salt and pepper, and it is ready to use. This sauce is palatable served with fried chicken.

## EGG SAUCE FOR BOILED FISH.

*Contributed by Otto Wappler, Bellevue-Stratford Hotel, Philadelphia, Pa.*

Make a cream sauce. Boil hard 2 eggs, chop fine, and add the eggs to the cream sauce with a little chopped parsley.

## ANCHOVY SAUCE FOR BOILED FISH.

*Contributed by Otto Wappler, Bellevue-Stratford Hotel, Philadelphia, Pa.*

Dissolve a little anchovy paste in milk or stock, and add cream sauce.

## MUSHROOMS.

## BAKED MUSHROOMS.

FROM LIZZIE BARNETT — 1896.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take 16 or 20 mushroom flaps. For this mode of cooking the flaps are better, and should not be too large. Cut off a portion of stock, peel the top, and wipe the mushroom carefully with a piece of flannel, and a little fine salt. Put them in a tin baking dish, with a very small piece of butter placed on each mushroom. (Place the gills up). Sprinkle over with a little pepper. Bake twenty minutes or longer if mushrooms are large. Have ready a very hot dish, pile the mushrooms high in the center, pour the gravy around, and send to table quickly on very hot plates.

## MUSHROOM SAUCE.

MRS. WILLIAM HELME.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Stir 1 tablespoonful of butter and one tablespoonful of flour together until smooth. Add  $\frac{1}{2}$  pint of cream, and stir continually until it boils. Then add  $\frac{1}{2}$  pound mushrooms, salt and pepper, stirring the whole till it boils. Have the yolks of 2 eggs beaten in a tablespoonful of sherry, and add the last thing before serving.

## MUSHROOM SAUCE FOR FILLET OF BEEF.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Put into the kitchen or baking pan 1 carrot, 1 small onion, 1 stalk of celery, 4 cloves, 2 bay leaves, 2 tablespoonfuls of water. Cut all in thin slices, butter and pepper well the fillet; have the mushrooms, 2 quarts, cooked in their own juice about ten minutes. Put in a pan 1 tablespoonful of butter, 2 tablespoonfuls of flour and brown; add 1



pint of beef stock, stir constantly till it boils. Then add the mushrooms, cook five minutes. Add 1 teaspoonful of Worcestershire sauce. Beat the yolk of 1 egg with a full tablespoonful of sherry wine, and stir in just before sending to the table.

#### SAUCE FOR COLD SLAW.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Butter size of a walnut, 2 dessert-spoonfuls of flour,  $\frac{1}{2}$  cup of milk,  $\frac{1}{4}$  cup of vinegar, 1 teaspoonful of mustard, 2 dessert-spoonfuls of sugar, 1 egg, pepper and salt to taste. Mix the mustard, milk and egg, pepper, salt and sugar. Dredge the flour into the heated butter until it cools. Do not let the butter brown; then add all together on the stove and stir until it thickens.

#### MRS. SHAW'S RECEIPT FOR COLD SLAW.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

$\frac{1}{4}$  pound melted butter in farina boiler, yolks of 5 eggs beaten very light and stirred in butter when hot, but not hot enough to curdle. Then stir gradually until it thickens. Be careful not to let it curdle. When thick add pepper, salt and vinegar to taste. Stand aside to cool.

#### COLD SLAW.

*Contributed by Mrs. Edward Montgomery, Grand Rapids, Mich.*

1 cup of sour cream, as much vinegar as will make it pleasantly sour, a teaspoonful of flour, rolled into a small piece of butter. Put all in a pan on the stove, stir until it boils, then put in the chopped cabbage and cook a few moments, turning it constantly over and over. For cucumbers I take the cup of sour cream and a little vinegar, but do not cook it and pour it over them the same as I would, if it had no cream in it. Season the slaw with red pepper and salt.

#### MINT SAUCE.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

1 bunch of mint, a large tablespoonful white sugar, 4 tablespoonfuls vinegar,  $\frac{1}{2}$  teaspoonful of salt. Chop the mint leaves until very fine, then add the sugar and salt, and rub well, adding the vinegar little by little. Serve with roast lamb.

## CUCUMBER DRESSING

Country Style.

"Edouard."

*Contributed by Mrs. C. Stuart Patterson.*

Take thick sour cream, season well with pepper, salt, mix well adding vinegar, stir well, then add some shives chopped very fine. Have dressing very cold and slice cucumbers very thin. The same dressing is also very good for sliced tomatoes.

## CREAM SAUCE.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

2 tablespoonfuls flour, 2 tablespoonfuls butter, 1 pint cream, 1 teaspoonful salt, pepper to taste. Put the butter in a saucepan and melt it; be careful that it does not brown. Add the flour, and mix until smooth. Add the cream, and stir until it comes to a boil; then season with salt and pepper, and serve immediately. This sauce is nice for lobster, sweetbreads, or croquettes.

## DRAWN BUTTER.

*Contributed by Mrs. Michael Myers, Williamsport, Pa.*

2 tablespoonfuls of butter, 1 tablespoonful flour,  $\frac{1}{2}$  pint boiling water,  $\frac{1}{2}$  teaspoonful salt. Mix the butter and flour to a smooth paste in a bowl. Place the bowl over the fire in a pan of boiling water. Add the half pint of boiling water gradually, stirring all the while until it thickens. Add the salt. Take from the fire and use immediately. In preparing drawn butter it is very necessary to have good butter. Serve with asparagus, cauliflower, etc.

## TOMATO SAUCE.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

1 pint stewed tomatoes, 1 tablespoonful butter, 1 tablespoonful flour, 1 small onion, 1 bay leaf, 1 sprig of parsley, 1 blade of mace, salt and pepper to taste. Put the tomatoes on the fire with the onions, bay leaf, parsley and mace, and simmer slowly for ten minutes. Melt the butter, add to it the flour. Mix until smooth. Put the tomatoes through a sieve. Add them to the butter and flour; stir continually

until it boils. Add salt and pepper, and it is ready to use. This may be served with chops, fillet of beef, or broiled steak.

HORSE-RADISH SAUCE FOR BOILED CHICKEN OR ANY  
KIND OF POULTRY. (WHITE MEAT).

*Contributed by Otto Wappler, Bellevue-Stratford Hotel, Philadelphia,  
Pa.*

Grate horse-radish and mix with the same quantity of apple sauce, and whipped cream. Season with a little paprika.

## CHAPTER IV.

### POULTRY AND GAME.

#### TO CLEAN POULTRY AND GAME.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

Poultry should be dressed as soon as killed. The feathers come out more readily. If the skin is tender, pull the feathers out carefully, or you will tear the skin. Singe the hairs by holding fowl over gas jet or lighted paper. Cut off the neck not too close to body. Remove the pin feathers. Wash the fowl thoroughly with cold water with a little salt in the water. Wipe dry and place in refrigerator until ready to prepare for cooking.

#### BROILED CHICKEN.

Only very young and tender chickens may be served in this way. Cut the chicken open down the back. Wash the chicken thoroughly, wipe well inside and out with a dry cloth. Rub the chicken with soft butter and sprinkle lightly with salt and butter. Have a bright fire of charcoal, place the chicken in the boiler and place over the fire. Turn from side to side until quite done, no longer. Put on a hot dish, and place bits of butter over the chicken, and serve at once.

#### ROAST CHICKEN.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

After the chicken has been properly dressed wash thoroughly and lay in salted cold water  $\frac{1}{2}$  hour. Drain, and wipe dry. Prepare a stuffing of bread crumbs, season well with salt, and pepper, a generous quantity of butter broken into small bits, 1 onion chopped fine. Stuff the chicken, also the space where the crop was taken from. Season the chicken with salt and pepper and dredge well with flour. Lay the chicken on the side in the pan with a cupful of warm water and place in a hot oven. When the one side is brown turn it on the other side. Baste again with melted butter and renew the water in the pan when neces-

sary. Put the liver, gizzard and heart in a saucepan with  $1\frac{1}{2}$  pints of water, let them simmer until very tender. Just before time to serve, chop them very fine. When the chicken is done take it up on a hot dish, add 1 tablespoonful of flour in the pan, add cold water enough and stir until quite smooth. Let it boil, then add the chopped liver, etc. Season with salt and pepper and serve in a gravy boat.

#### FRIED CHICKEN.

Cut young chickens into joints, four or six pieces each, wash thoroughly; wipe each piece carefully with a dry cloth. Dredge with salt and pepper. Dip them in egg and roll in bread crumbs. Fry in hot lard, a few pieces at a time until a golden brown. Be careful not to let it burn, and be sure it is well done. Lift the pieces out of the hot fat and keep warm while you pour into the pan very rich milk. Stir until it comes to a boil, pour it into a heated dish, lay the fried chicken on it, and serve. Use Swifts' Silver Leaf Lard.

#### RECEIPT FOR MAKING CHILIAN CAZUELA.

FROM W. W. EVANS, NEW ROCHELLE, N. Y.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Kill the fowl the day before it is required. Pick it and clean it. The next day cut it in pieces. One by one wash thoroughly in two fresh waters. Two boiling waters, and rinse in two tepid waters. Place in an iron pot lined with china some grease (not lard). Make it boil, and throw in a little cayenne pepper. When well mixed fry all the chicken nicely in the grease. Add potatoes, salt, and a branch of celery and a small bunch of oregu or sage, and half a pot full of cold water. Let boil gently and skim. After ten minutes of boiling take out the celery and oregu, or sage, and continue gently boiling till the chicken is quite tender and the broth substantial. One-quarter of an hour before serving add two big teaspoonfuls of best rice that has been well washed through several waters, and half an onion grated fine. When the rice is properly cooked, the Cazuela is ready to be served. Put in the soup tureen the yolks of two eggs very well beaten and a half cupful of milk. Pour over it a little of the broth while boiling, and stir all the time. Then add the two whites of the eggs without beating and let the rest of the broth and the chicken be poured over and gently stirred. Add a little parsley on the top and serve in soup plates, eating first the broth with a spoon, and then the chicken with knife and fork.

## CHICKEN MARYLAND STYLE.

MISS J. W. NANT, BALTIMORE, MD.

For this young chickens must be used. Split the chickens down the back and through the breast. Wash thoroughly and wipe each piece carefully with a dry cloth. For two chickens put a spoonful of butter and a spoonful of lard into a baking pan. Set it on a range to get very hot while you roll each piece of chicken into flour on both sides. Lay them carefully into the hot fat so that they will not overlap each other and be sure you put the skin side down. Sprinkle generously with salt and a few dashes of pepper. Put the pan into a hot oven and let it cook a few minutes, then baste well. When the upper side is nicely browned, turn it, and brown the other side. Remove the chicken to a hot pan. Pour off most of the clear grease, but be careful to leave the brown flour and gravy in the bottom of the pan. Pour in  $\frac{1}{2}$  pint of milk and let it boil up once. Place the chicken on a heated dish and pour the gravy over it.

## CHICKEN BATTER PUDDING.

## SAUCE.

Select for this a chicken weighing at least five pounds. Put it in a close-covered saucepan, with about a quart of water. Steam and simmer until the fowl is very tender. Take it up, taking care of the liquor in which it was cooked. While the chicken is hot, remove every particle from the bones; set away to cool. When it is cold, chop it fine; then blanch 30 almonds, and cut them up very fine. Mix the chicken and almonds together; then rub together 3 tablespoonfuls of butter and 4 tablespoonfuls of flour. Put a pint of milk into a double boiler; when it becomes scalding hot, stir in it the flour and butter, and stir until it thickens. While it boils, stir in salt to the taste and  $\frac{1}{2}$  teaspoonful of paprika; then stir in the chicken and almonds, and when well mixed turn it out into a bowl. Add a tablespoonful of minced parsley, and, if needed, more salt and white pepper to the taste; add lemon juice. Line a mold with a rich dough, and fill it with this mixture; then cover with the dough, rolled as thin as you can handle it, and steam one hour. Turn it on a hot dish, and pour around the sauce. Put into a saucepan 4 tablespoonfuls of butter, and when it melts, sprinkle in the butter 4 tablespoonfuls of flour. Stir all the time till well mixed and smooth; then stir into this 1 pint of the liquor in which the chicken was boiled. Add salt and pepper to the taste.

AN OLD NEW ORLEANS CREOLE RECEIPT FOR A FRIC-  
ASSEE CHICKEN.

*Contributed by Mrs. William Henry Kennedy, Philadelphia, Pa.*

Take a pair of fair-sized spring chickens; cut them up as for stewing. Fry them in butter, making a brown gravy, to which add 5 or 6 medium-sized onions sliced that have previously been boiled in water; also add some stewed tomatoes. Place the chicken in the gravy, and stew for a short time. In serving use the giblets with the chicken.

## PANNED CHICKENS.

For this only young chickens can be used. Prepare them as you would chickens to broil. Wipe them with a damp cloth, then with a dry towel. Dust them lightly with salt and pepper, and lay them in a baking-pan, the bone side down. Rub the breast of each chicken with soft butter. Pour into the pan almost a cup of water and  $\frac{1}{2}$  teaspoonful of salt. Cover the pan in which the chickens are with another pan. Put in a quick oven and cook for forty or fifty minutes. While the chickens are cooking they must be basted every few minutes for half an hour longer. Take the chickens from the pan on a hot dish. Make a nice gravy, and serve.

## JELLIED CHICKEN PÂTÉ.

Select a tender, fat chicken, boil until well done and tender. For the jelly take 1 ounce of gelatine, cover with cold water, and allow it to stand an hour. Take 3 pints of rich broth or stock, add to it 4 or 5 whole cloves, as many allspice, 2 blades of mace. Boil these together for a few minutes, stirring while it boils; strain this over the gelatine. Return all to the saucepan, stir constantly until every particle of jelly is dissolved; add sherry wine to the taste; strain through a flannel jelly bag. Take the meat from half the chicken, being careful to remove every particle of skin and muscle and bone. Remove the skin from 4 stuffed sausages and chop the meat and chicken to a paste. Take  $\frac{1}{3}$  as much grated bread crumbs as you have meat, season with salt, pepper, grated nutmeg, and lemon juice to the taste and mix thoroughly. Boil the bones of the chicken in the broth left from the fowl, adding 2 cloves of garlic, 6 allspice, 3 cloves; boil until well flavored. Moisten the meat with a little of this broth, add 3 eggs beaten slightly together with a wineglass of good claret wine; mix well. Use a tin mold with straight sides, which must be

lined with thin slices of fat pork. Pour in the mixture, which should be quite moist, cover the top with slices of pork also. Tie a well buttered paper over it and bake in a moderate oven. If the oven is too hot the loaf will crack; if not hot enough it will dry out. When it is done, set away to cool; then carefully turn it out of the mold and remove the slices of pork. Rinse the mold in cold water and fill it half an inch deep with the jelly, which should be cool, but not beginning to congeal. Set the mold in ice, and when the jelly is firm set in the pâté; fill the space between with the liquid jelly, and leave it in the ice to harden. Put the remainder of the jelly in a shallow dish to harden, and let it get very firm. When the pâté is to be served break the jelly in the shallow dish with a fork so it will be rough; turn the pâté carefully out, arrange the rough jelly around its base, garnish with sliced lemon, olives, and crisp parsley sprigs. Arrange to the taste.

#### CHICKEN FRICASSEE.

Clean and cut up a young chicken as for fricassee. Put 2 tablespoonfuls of olive oil in a frying-pan, and place it over a good fire. When hot put in the chicken, and turn and cook until every piece is nicely browned; then add a sprig of parsley, a bay leaf, one slice of onion,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{4}$  teaspoonful black pepper, five mushrooms chopped fine. Stand over a moderate fire and cook slowly until tender (about  $\frac{3}{4}$  of an hour). Dish and serve with cream sauce.

#### SMOTHERED CHICKEN.

A young chicken is best for this. Singe and draw it and cut it down the back; wash thoroughly and wipe it carefully with a dry towel; break the breast-bone, to make it lie flat when placed in the pan — the inside of the chicken next the pan. To each chicken allow 4 ounces of butter, which should be spread evenly over the chicken. Dust lightly with pepper, and put 1 cup of water and 1 teaspoonful of salt in the baking-pan. Cover this pan with another pan and set in the range when it is quite hot; bake for thirty or forty minutes, and baste frequently. Uncover the pan when it has been cooking about  $\frac{1}{2}$  hour; turn the chicken and baste the inner side well and bake for  $\frac{1}{2}$  an hour more. Take the chicken out, set the pan on top of the range, let it brown, and stir in 3 small tablespoonfuls of flour; stir till quite smooth and add a pint of milk; stir until it boils.



## STEWED CHICKEN — DELAWARE DUMPLINGS.

CHRISTIANA, DEL.

Take two well-grown chickens, cut them up as you would for frying; dust them with salt and pepper, and roll each piece carefully in flour. Take a pan and lay the pieces in, add a basting-spoonful of water in the pan and set this in a hot oven for thirty minutes. Take a large saucepan, put in 2 quarts of boiling water; mix carefully 6 tablespoonfuls of flour with a cup of cold water and stir in the boiling water; season with salt and pepper — 1 tablespoonful of salt and 1 teaspoonful of pepper will be necessary. Set the saucepan where it will simmer while the chicken is cooking. When the chicken is done lay it piece by piece in the saucepan where the sauce is; turn in what gravy may be in the pan where the chicken was cooked; cover the saucepan and leave it where it will cook gently for 3 hours; add 3 teaspoonfuls of minced parsley. It is best to taste the sauce to be sure it is well seasoned, and if necessary add more salt and pepper. Just before time for serving make the

## DELAWARE DUMPLINGS.

1 pint flour with 1 teaspoonful baking powder, 1 gill milk, 2 tablespoonfuls melted butter, 1 teaspoonful salt sifted more than once, and 2 eggs. Separate the eggs and beat them well. Add the milk to the yolks, then the melted butter. Stir this gradually into the flour; be sure it is free from lumps; stir in gently but quickly the whites beaten to a stiff, dry froth. Drop this batter into the stew by small tablespoonfuls, and cook not more than seven or eight minutes, and serve at once.

## WHITE FRICASSEE OF CHICKEN.

Singe and draw two well-grown chickens. Cut each into eight or ten pieces. Put the chicken into a saucepan, and cover liberally with boiling water. Set it on the range where it will simmer until the chickens are well done and very tender. By the time the chickens are tender, all the water should have been cooked up. Put into a frying-pan 3 tablespoonfuls of butter. When this melts, sprinkle in, and stir constantly 3 tablespoonfuls of flour until well mixed, but be sure it does not brown. Add to this 1 quart of rich milk, and stir until it boils. Season with salt and pepper, and pour in the saucepan over the chicken. Let it simmer until the time for serving. Take up the

chicken; have 2 eggs well beaten; carefully stir the eggs in the sauce. Add a tablespoonful of minced parsley, and pour over the chicken.

#### TO ROAST CHICKENS.

If you are so unfortunate as to have chickens no longer tender this will be found an admirable way to cook them. When ready for the oven put them in a saucepan with just water enough to cover them; stew gently for four hours, letting them steam rather than simmer; leave them in the saucepan over night to cool in the liquor in which they were cooked. The next morning stuff with a stuffing made of 2 cups bread crumbs, 1 cup beef suet, shredded fine, 2 eggs, 1 tablespoonful minced parsley, 1 teaspoonful lemon juice. Stuff the chickens, put in the pan with a spoonful of drippings, a pint of the liquor in which the chicken was boiled; baste very often, and when a rich brown remove to a hot dish, and finish the gravy the usual way.

#### QUAILS BROILED.

After they have been dressed wash thoroughly, wipe dry. Split down the back, broil over hot coals for five minutes on each side. Have pieces of delicately toasted bread. Place a quail on each piece of toast, pour on the bird melted butter, and serve at once.

#### STUFFED QUAILS.

For this select fat tender birds. After dressing wipe them well outside and inside with a damp cloth. To each bird allow for the stuffing a tablespoonful bread crumbs, 1 tablespoonful finely minced boiled chicken, 1 tablespoonful melted butter, 2 teaspoonfuls cream, 4 mushrooms chopped fine, salt and pepper to taste. Stuff the birds carefully and skewer the legs close to the body. Rub them well with butter and dredge lightly with flour. Put a few slices of bacon in the pan with a little water. Baste the birds frequently and roast for  $\frac{1}{2}$  an hour. Both the breast and back should be a rich brown.

#### ROAST TURKEY.

Select a large fat hen turkey, have it nicely dressed and drawn. Wash thoroughly, rub over the outside and in with salt and pepper (being careful not to use too much), take bread crumbs,  $\frac{1}{2}$  pound of butter, a heaping tablespoonful of celery seed, or, if preferred, a tablespoonful of onion minced very fine, salt and pepper. Stuff the

breast first and sew up, then stuff the body. Rub the turkey with melted butter and dredge well with flour. Put in a double roasting pan on its breast and pour in 1 quart of water. Be sure the oven is not too hot, as the turkey must cook slowly. Allow fifteen minutes for each pound. Have some butter on a plate and baste the turkey frequently if you do not use double roaster, sometimes with the gravy in the pan, some times with the butter. Turn it frequently and baste it often. This will insure a perfectly roasted turkey. Place on a hot dish, and if the gravy is not thick enough add a teaspoonful of flour creamed smooth with a little butter. While the turkey is cooking if the gravy boils away add more water. Boil the heart, liver and gizzard in a saucepan until thoroughly done, chop fine, and add to the gravy with the water in which they have been boiled.

#### ROAST TURKEY — CHESTNUT STUFFING.

Select a fat turkey weighing fifteen pounds. Wash well outside and in, stuff it with a stuffing made of chestnuts. Take a quart of French chestnuts boiled. After the chestnuts are cooked and the brown skin removed, mash them; add a heaping tablespoonful of butter, a gill of cream, a teaspoonful of salt and a dash or two of pepper. Stuff the turkey as you would with an ordinary stuffing of bread crumbs. Rub the turkey over with soft butter. Put it into a very hot oven at first. When it has cooked a few minutes put  $\frac{1}{2}$  pint of boiling water in the pan. It must be basted every fifteen or twenty minutes. It may be necessary to add more boiling water to the pan, but the turkey must be basted with its own drippings. A few chestnuts may be mashed very fine and added to the gravy.

#### SADDLE OF VENISON.

Carefully scrape off the hair and wipe with a damp towel. Season well with salt and pepper and roll up and skewer together. Rub thickly with soft butter and dredge thickly with flour. Roast for an hour before a clear fire or in a *hot* oven, basting frequently. When half done if you choose, baste with a few spoonfuls of claret, or you can have one row of larding on each side of the back bone. This gives a particularly nice flavor. To make the gravy pour off all the fat from the baking-pan, and put in the pan a cupful of boiling water. Stir from the sides and bottom and set back where it will keep hot. In a small frying-pan put 1 tablespoonful of butter, a small onion shredded fine, 6 pepper corns and 4 whole cloves. Cook until the

onion is brown, and then add a generous teaspoonful of flour. Stir until this is brown, then add gradually the gravy in the pan. Boil one minute and strain, and add  $\frac{1}{2}$  teaspoonful lemon juice and 3 tablespoonfuls of currant jelly. Both venison and gravy should be served very hot. The time given is for a saddle weighing between ten and eleven pounds. All the dishes and plates must be hot. Venison is cooked in almost the same way as beef, always remembering it must be served rare and hot.

#### BROILED VENISON STEAK.

Cut the steaks  $\frac{1}{2}$  an inch thick from the haunch. Venison steaks will not be at their best unless served as soon as they are done. Grease the gridiron with a little butter or suet. Place the steak on the iron, broil over a clear fire, turning constantly. Have a heated dish near you, on which put a piece of butter just as you are ready to take up the steak. Lay the steak on the butter, dredge lightly with salt and pepper. Turn the steak once or twice, and serve at once with currant jelly.

#### BOILED PHEASANTS, WITH OYSTER SAUCE.

Boil a pair of pheasants and serve with oyster sauce, made by boiling 2 dozen oysters in their own liquor for a minute. Stir constantly. Drain through a sieve, and set the liquor back on the stove. Add to it a cup of cream, rub a tablespoonful of butter and two of flour together, stir in the boiling liquor until it thickens. Chop the oysters in small pieces, return to the sauce, season with salt and pepper, and remove at once from the fire. Pour over the pheasants and serve immediately.

#### ROAST PARTRIDGES, OR PIGEONS.

Pick and draw them carefully and wash quickly, then wipe. Sprinkle with salt and pepper. Have as many thin slices of salt pork as you have birds, wrap a piece of pork around each bird, and fasten securely with a small skewer. When these are ready run a long skewer through the necks of several birds, put in a baking pan and place in a hot oven for fifteen or twenty minutes. Serve on buttered toast. Garnish with sliced lemon.

## ROAST PIGEONS.

For this it is best to use only young and tender pigeons. After they are wiped thoroughly outside and in, tie into shape and bind a thin slice of bacon over the breast of each bird. Place in each bird a piece of butter the size of a walnut, dredge with salt and pepper. Place in the baking-pan with a little hot water, roast about twenty minutes, and baste frequently.

## BROILED PIGEONS.

Split the pigeons down the back and wipe with a damp cloth, rub with soft butter, sprinkle with salt and pepper, and broil over a clear hot fire for twelve or fifteen minutes. Serve on hot buttered toast garnished with parsley or sliced lemon. Quails, partridges and all small birds may be cooked in the same way.

## BROILED PHEASANTS.

Pick and draw them as you would a chicken. Split down the back, wipe carefully with a damp cloth, then with a dry towel. Rub the breast lightly with soft butter; broil over a clear fire. When thoroughly done, but not dry, take from the fire. Have a very hot dish into which put a piece of butter just as you are ready to take up the pheasants. Place on the butter, dredge with salt and pepper. Turn the birds more than once. Serve currant jelly with them.

## ROAST PHEASANTS.

Pheasants should be prepared for cooking as you would a chicken. Pick and draw carefully, wash thoroughly, then wipe with a dry towel. Tuck the wings back, fasten the legs with small skewers. Tie over the breast of each a thin slice of bacon, and inside of each a small bit of butter. Put into a baking pan with a little hot water. Baste first with melted butter, and afterward with its own gravy. Dredge lightly with salt and pepper. Serve with currant jelly and garnish the dish with parsley.

## ROAST GOOSE.

Select a young fat goose, wipe outside and in with a damp cloth; stuff the goose with a potato stuffing made by boiling six or eight potatoes until done. Press the potatoes in a cloth until they are free

from water. Mash them with 2 spoonfuls of butter, salt and pepper, or, you may add, if liked, a teaspoonful of sage and 1 tablespoonful of minced onion. Dredge with salt, pepper and flour, and put a pint of water in the pan. Baste frequently. Cook the liver, gizzard, and heart in the pan with the fowl. The goose is such a fat fowl no butter is needed. Take the liver, gizzard and heart, chop fine. Lay the goose on a hot dish while you stir into the pan a little flour, add cold water, mixed smooth. Boil up once, then return the liver, gizzard and heart to the gravy. Serve with apple sauce.

#### ROAST PARTRIDGE OR GROUSE.

Clean and singe the birds. If there is the least unpleasant odor about the inside, rinse them with water in which has been dissolved a little baking soda. Wipe the inside dry and put into each bird a tablespoonful of butter with which has been worked  $\frac{1}{4}$  teaspoonful of pepper and  $\frac{1}{2}$  teaspoonful of salt. Rub the breast and legs of the bird with a cut lemon. Tie over these a large thin slice of fat bacon, and after having trussed and tied the birds into shape wrap each one in well-buttered writing paper. Lay them in a dripping pan and roast them in a quick oven for  $\frac{1}{2}$  hour. At the end of the time take off the paper, dredge the bird with flour, baste it, and brown it as quickly as possible. Serve with bread sauce.

#### TO COOK PARTRIDGES.

Prepare the birds as if for broiling. Make a thick paste of flour and butter, using the proportions of a tablespoonful of butter to each bird. Spread the breast and upper part of the partridges thickly with this, and bake in a quick oven, basting frequently. Serve on toast with the gravy in the pan poured over the birds. This method may be used with chickens, when a delicious cream sauce can be made by the addition of the proper proportion of cream to the drippings in the pan.

#### SÁLMI OF DUCKS.

MRS. FREDERICK GIGER, PHILADELPHIA, PA.

Roast 2 ducks for twenty-five minutes, cut the flesh neatly from the bones and trim very carefully. Put the pieces of duck aside to keep warm. Crush all the bones, and put them in a saucepan with the trimmings, 1 pint of stock, 1 large wineglass of sherry, 1 of claret, 2 bay leaves, a sprig of parsley, a sprig of thyme, 3 cloves, 2 blades

of mace, 1 tablespoonful of currant jelly and  $\frac{1}{2}$  of a small onion. Boil rapidly for  $\frac{1}{2}$  an hour, press through a colander, and then through a cheese cloth; return to another saucepan, and boil until it is of the consistency of cream. Stir in this after taking from the fire 3 tablespoonfuls of butter cut into small pieces, add a teaspoonful of lemon juice to the sauce. Place the duck on a hot dish, pour the sauce over and serve at once.

#### CANVASBACK DUCK.

MRS. FREDERICK GIGER, PHILADELPHIA, PA.

Canvasback duck should be wiped (without washing) dry inside and thoroughly dried and rubbed with Lucca oil outside. Put inside of them a lump of butter the size of a plunt, a tablespoonful of currant jelly, and as much sherry or port as may be held in a sherry glass. Bake them in a *very* hot oven just *fifteen* minutes. Be sure they are placed on a gridiron in the baking-pan in which there is a little water. If this precaution is neglected some of the fat may drop into the pan and burn, which would give a smoky taste to the bird. The breast only must be served, and it must be very rare. Grouse should be cooked in the same manner, although they are good, especially chicken grouse, split down the back and broiled.

#### ROAST DUCKS — NO. 1.

Select fat, tender ducks, carefully draw them, and wipe outside and in with a damp cloth (don't wash them), then wipe dry; put them in a baking-pan, and place in a very hot oven, and be sure to baste them three or four times. When the skin is nicely browned (and the inside of the ducks must be juicy and very, very hot), heat a dish, and when very hot, lay the ducks on it, while you put in a saucepan  $\frac{1}{2}$  pint of port wine, 2 tablespoonfuls of lemon juice, 2 blades of mace,  $\frac{1}{2}$  teaspoonful of paprika, 2 teaspoonfuls currant jelly. Cut the ducks into nice slices and arrange neatly on a dish. All the juice and blood from the ducks add to the sauce; let the sauce boil up once, and pour over the ducks and serve immediately.

#### ROAST DUCKS — NO. 2.

E. A. S., CLINTON, IOWA.

Prepare as you do other fowls. These can be stuffed either with potatoes, such as given for goose, or a stuffing made of  $\frac{1}{2}$  bread

crumbs and  $\frac{1}{2}$  celery, with an egg and melted butter. Season with salt and pepper. Roast ducklings should be cooked in a hot oven for  $\frac{1}{2}$  hour. Serve with currant jelly.

#### RECEIPTS OF A CELEBRATED FRENCH CHEF.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

#### DUCK À LA BRITANNIA. STUFFED.

Chop up a little green sage, also 1 shallot. Put them into a vessel and season with salt and pepper. Add the yolks of 3 hard-boiled eggs, 2 dozen chestnuts and 2 tablespoonfuls of bread crumbs. Work the whole together and with it fill the duck; truss and roast for  $\frac{3}{4}$  of an hour to 1 hour. Dress on a crouton of fried bread, pour over a poulet sauce and serve more in another sauceboat.

#### DUCK AMERICAN STYLE.

Singe, draw and clean well a young duck. Fill with bread stuffing. Truss for roasting; roast it either on a spit or in the oven; 1 hour should be allowed. Dress it on a hot dish and pour a little gravy around it, serving more in a separate sauceboat.

#### DUCK À LA SIEBRECHT.

Have a duck prepared and cook the same as for roasting. Dress and serve at the same time a sauce prepared as follows: Peel and cook some sour apples, and when done strain off the liquid, collecting the pulp in a vessel. Mix into this  $\frac{1}{4}$  as much freshly grated horse radish and as much unsweetened well-drained whipped cream. Pour this sauce into a sauceboat and serve it to accompany the duck.

#### DUCK WITH FRESH MUSHROOMS.

Put a clean good trussed duck into a saucepan with melted fat pork and one minced onion. Fry, season, and moisten with 3 gills of gravy. Cook smothered, turning it over when  $\frac{3}{4}$  cooked. Add 2 to 3 dozen fresh and peeled mushrooms free of stalks. Finish cooking together with the duck and when done drain off the liquor to intruss and dress on a dish with the mushrooms grouped around. Strain the gravy stock, thicken with a little tomato sauce and pour it over the duck, and garnishing, serve.



DUCK WITH NUT DRESSING.

An old Virginia Recipe.

Singe, draw and clean a pair of ducks; chop sufficient English walnuts to make a cupful; boil 4 good-sized potatoes, mash, add the walnuts, a clove of garlic minced, a tablespoonful of onion juice, a cup of pine (pitron) nuts, a teaspoonful of salt, a salt spoonful of pepper. Mix and stuff the duck. Truss and roast 1  $\frac{1}{4}$  hours in a quick oven, basting every twenty minutes.

## CHAPTER V.

### VEGETABLES AND MACARONI.

All green vegetables must be washed thoroughly in cold water, and dropped into water which has been salted, and which is just beginning to boil. There should be a tablespoonful of salt for every 2 quarts of water. If the water boils a long time before the vegetables are put in it loses all its gases, so that the water is flat and tasteless. The vegetables will not look green, or have a fine flavor. The time of boiling green vegetables depends very much upon the age and how long they have been gathered. The younger and more freshly gathered the more quickly they are cooked. The following is a time table for cooking:

Asparagus .....	15 to 30 minutes
Beets .....	1 to 5 hours
Cabbage, boiled.....	2 to 3 hours
Carrots .....	1 to 2 hours
Cauliflower .....	1 to 2 hours
Dandelions .....	2 to 3 hours
Green corn.....	12 to 15 minutes
Green peas, boiled.....	20 to 40 minutes
Onions .....	1 to 2 hours
Parsnips .....	1 to 2 hours
Potatoes, baked.....	45 minutes
Potatoes, boiled.....	30 minutes
Shell beans, boiled.....	1 hour
Spinach .....	$\frac{1}{2}$ to 1 hour
Squash, baked.....	45 minutes
Squash, boiled.....	25 minutes
String beans, boiled.....	1 to 2 hours
Sweet potatoes, baked.....	1 hour
Sweet potatoes, boiled.....	45 minutes
Tomatoes, canned.....	30 minutes
Tomatoes, fresh.....	1 hour
White turnips.....	45 minutes to 1 hr.
Yellow turnips.....	$1\frac{1}{2}$ to 2 hours

Nearly all of these vegetables are eaten dressed with salt, pepper and vinegar, but sometimes a small piece of lean pork is boiled with them and seasons them sufficiently.

#### HOW TO BOIL RICE.

*From the Picayune Creole Cook Book, New Orleans, La.*

“By Permission.”

When properly boiled rice should be snowy white, perfectly dry and smooth, and every grain separate and distinct. Put a quart of water on the fire in the double boiler, and let it boil well, with a teaspoonful of salt. Wash a cup of rice well in cold water after rubbing the rice well with the hands to get all the dust off. When the water is boiling hard add the rice, stirring a little at a time in the water. Let it continue to boil rapidly for twenty minutes, or until the grains begin to swell out and it appears to thicken. When it has reached this stage remove the cover from the pot, pour off the the water, set the pot in the oven, so that the rice may swell. Let it stand in the oven about ten minutes. Do not let it brown, but simply dry; that is, let the water that rises dry out of the rice. Take it off, and let it stand a few minutes, then pour into a dish. Every grain will be white and stand apart, because the drying in the oven will have evaporated the moisture, leaving the rice soft, snowy white, and perfectly dry. Boiled rice is delicious served with chicken, turkey, and with gravies of all kinds.

#### RICE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

It should be carefully washed and soaked for an hour or more in tepid water, after which it is boiled slowly in rich milk for half an hour. It is then dipped into a small cup or a mold and set on ice. When turned out it will be firm and solid. It may be served with cream and sugar, whipped cream, or with a clear sauce made by boiling together 1 pint of water, the juice of 2 lemons, 4 tablespoonfuls of sugar, and 2 tablespoonfuls of cornstarch. Mix the sugar and starch together dry, and stir into the water before it boils. Stir until it begins to thicken, then add the lemon juice and remove from the fire. Beat two or three minutes and set away to cool. To make variety the rice may be sweetened while cooking, or a handful of large sweet raisins may be added.

## RED RICE. A DANISH DISH.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

1½ pints of red currants, ½ pound of raspberries, 1 quart water. Stew the currants gently until the juice flows freely, add raspberries just before the currants are done, strain, sweeten to taste, add ground rice as for blanc mange. Put in mold. Serve cold with cream.

## STUFFED ONIONS.

Select large onions and boil them. Turn back the outer leaves after they are boiled. Cut out the heart of the onion, chop very fine cold beef or veal and season highly, to each pint of meat add half a cup of bread crumbs, one egg, half cup of rich milk and a piece of butter the size of an English walnut. Fill the onions with this and put a small bit of butter on each one. Sprinkle bread crumbs over them and bake an hour. Serve with cream sauce.

## FRIED ONIONS.

Peel the onions and cover with cold water and let them stand for fifteen minutes. Slice and cover with boiling water, let them boil having put salt in the boiling water, drain well and put some butter in a frying pan, turn in the onions, let them fry for half an hour turning them very often, add salt and pepper and serve.

## BOILED PARSNIPS.

Wash and scrape them well, or if they are no longer young, peel them, and put them in cold water for half an hour. Put in a sauce pan, cover with boiling water and boil until tender. When done drain them carefully, slice them not too thick, pour over the parsnips melted butter, or if preferred cream sauce.

## PARSNIPS FRIED IN BUTTER.

Wash and scrape the parsnips and boil for forty minutes, take them up and let them get cold. Slice them lengthways a third of an inch thick, dredge with salt and pepper. Into a frying pan put two tablespoonfuls of butter, when it becomes hot place the slices of parsnips in until the sauce pan is covered, fry brown on both sides and serve on a hot dish.

## GREEN PEAS.

Shell the peas, wash well in cold water, drain and put into a saucepan of boiling water, add a teaspoonful of salt, boil for thirty minutes or perhaps not so long a time may be needed, drain the peas, turn into them a small tablespoonful of butter, season with salt and pepper.

## BOILED IRISH POTATOES.

It is best to peel old potatoes and allow them to lie in cold water at least an hour before they are cooked. Put them in salted boiling water and boil until you can pierce with a fork, then pour off the water, cover closely, put on the top of the sauce pan, on the back of the fire, the towel absorbs all the steam, and the potatoes come out dry and mealy.

## POTATO CAKES.

*Home Recipe, Muncy, Pa.*

Four cups creamed or mashed potatoes, three eggs, one tablespoonful of butter, salt and pepper to taste. Mix well together, form into small round cakes, fry in hot butter.

## STUFFED POTATOES.

*Home Recipe, Muncy, Pa.*

For this select large potatoes and have them of equal size, bake them well and while they are still quite hot cut off the upper ends, scoop out the inside, being careful not to break the skin. Mash what is taken from the potato, to every six large potatoes three tablespoonfuls cream, four generous tablespoonfuls butter, put the ingredients into a sauce pan after seasoning to the taste with salt and pepper, and let it get thoroughly hot, two eggs beaten light without separating mixed with the potatoes, then fill the potato shells with this mixture. Set the potatoes in a baking pan in the oven for a few minutes to brown.

## POTATO PUFF.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Boil the potatoes in salted water, drain off the water and dry them a few moments. Then mash them perfectly smooth. To a pint of mashed potatoes put two tablespoonfuls of melted butter and beat

with a large fork until the whole is light and creamy. Add the yolks of two eggs, a cupful of rich milk, and lastly the whites of two eggs cut to a froth. Beat each ingredient in before adding the next. Put in more salt if needed and pour the mixture into a buttered baking dish. Bake in a quick oven until the surface is nicely browned. The success of this dish depends on the faithfulness with which it is beaten.

#### HASHED BROWN POTATOES.

Take cold boiled potatoes, cut them in pieces the size of small dice, put into a frying pan one spoonful of butter, when it is hot add the potatoes and stir until well mixed, press the potatoes well together and form in a solid cake in the pan, but be sure it is not too thick. Then put the sauce pan where the potatoes will brown slowly and be like an omelet. When ready to serve slip the knife carefully around and under them, roll as you would an omelet and serve on a hot dish.

#### SCALLOPED SWEET POTATOES.

MRS. BARTON, BLOOMSBURG, PA.

*Contributed by Miss Katherine R. Paxton, San Francisco, Cal.*

Pare potatoes and cut in moderately thin slices, boil in a large supply of water with some sugar in it, a cupful of sugar to a pint or more of potatoes. Boil until they begin to look clear about two or three hours according to quantity. Then put them in a baking dish with a liberal supply of butter, add the syrup in which they were boiled, it must cover them completely. Bake in a moderate oven two or three hours until the syrup is all absorbed, if they get too dry before they are very clear, add a little more water, not so as to leave dry, only rich and clear without any water soaking in the dish. If they get too brown, put paper over them.

#### BOILED SPINACH.

*Philadelphia, Pa.*

Wash and pick the spinach carefully through several waters to be sure to free it from all sand. Cut the ends off the spinach, put in a sauce pan and cover with  $\frac{1}{2}$  pint of boiling water. Steam twenty minutes. Drain in a colander, chop the spinach until very fine, serve in a hot dish and pour melted butter over.

## SCALLOPED SWEET POTATOES.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Slice cold boiled sweet potatoes in half inch slices, butter a baking dish and put in sliced potatoes in layers, season with salt, pepper, sugar and lots of butter. Cover the top layer with buttered crumbs, using one cup of crumbs and four tablespoonfuls of melted butter or in the same proportion if the quantity is increased, bake in a moderate oven about three quarters of an hour. A syrup should form in the bottom of the dish, serve hot.

## CANDIED SWEET POTATOES.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

After potatoes have been thoroughly boiled take off skins and cut them lengthwise in quarters. Then in a baking pan dissolve a large piece of butter with one half cup of brown sugar, lay the potatoes in a pan and cook them for about 15 minutes, basting them every now and then with the syrup and turning them several times. Serve very hot.

## SCALLOPED TOMATOES.

*Philadelphia, Pa.*

Take a well-buttered baking pan and cover the bottom with tomatoes. Over this sprinkle a layer of bread crumbs and butter. Then a few dashes of salt and pepper, another layer of tomatoes, bread crumbs, butter, salt and pepper. Continue this until the dish is full, having on top the bread crumbs and a liberal quantity of bits of butter. Bake about 40 minutes. Bear in mind this cooks dry very quickly and it may be necessary to add a little boiling water.

## BROILED TOMATOES.

*Muncy, Pa.*

For this use firm, ripe tomatoes, but they must not be over ripe. Wash and wipe, but do not peel. Place them in a double broiler and broil for five or ten minutes, carefully slip them from the broiler to a hot dish, dust lightly with salt and pepper and place bits of butter on the tomatoes while very hot, serve immediately.

## FRIED GREEN TOMATOES.

*Muncy, Pa.*

Wash and wipe the tomatoes dry, cut into thick slices, dust with salt and pepper, dip each slice in the beaten yolk of an egg, roll in bread crumbs and fry in boiling lard.

## STUFFED TOMATOES.

*Contributed, "Maryland Recipe."*

Select firm, good-sized tomatoes, wash and wipe carefully, but do not peel them. Cut the tops of each tomato and with a teaspoon remove part of the tomato, fill the tomato with bread crumbs seasoned with salt, pepper and butter. Or make a stuffing as follows:

For every 12 tomatoes take one cup finely minced boiled chicken, 25 mushrooms chopped fine, 5 generous tablespoonfuls bread crumbs, 2 tablespoonfuls minced parsley, 3 tablespoonfuls melted butter, 1 tablespoonful cream, season with salt and pepper to taste. Fill the tomatoes with this mixture and put the tops on, place them in a baking dish and bake for half an hour in a moderate oven, baste often with melted butter.

## SUCCOTASH.

*Contributed, "Maryland Recipe."*

One quart butter beans, 1 quart corn cut from the cob, 2 generous tablespoonfuls butter, 2 tablespoonfuls flour, 1 pint rich milk. Shell the beans and wash them well, let them stand in cold water for half an hour then put them on in boiling water to which has been added a little salt, cook for at least a half hour, then with a very sharp knife score the corn and press carefully from the cob. Add this to the beans, cook for a few minutes then stir in the milk. The butter and flour should be well blended together. Stir this in carefully and be sure it is perfectly smooth, season with salt and pepper. Serve on a hot vegetable dish.

## FRIED SALSIFY.

*Contributed, "Maryland Recipe."*

Boil the salsify, mash it with a potato masher, season with salt and pepper, a tablespoonful of melted butter, a gill of cream, form into small cakes and fry in hot butter.



## BOILED SALSIFY.

*Contributed, "Maryland Recipe."*

Wash and scrape the salsify, boil in water in which you have put a teaspoonful of salt. When it is done take from the water, cut into round thin slices, put in a hot dish and pour melted butter over it, dredge with salt and pepper, or if preferred pour a cream sauce over it and serve very hot.

## SPINACH A LA MAÎTRE D'HÔTEL.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Philadelphia, Pa.*

Take a peck of fresh sound spinach, cut off the stalks, pare neatly, wash twice in plenty of water, lifting it out with the hands. Put in boiling salted water, and boil fifteen minutes; remove, and drain thoroughly. Place in cold water and let cool. Lift and strain, pressing firmly. Lay on a wooden board and chop very finely. Put it dry into a saucepan, place it to simmer on a moderate fire, a pinch of salt,  $\frac{1}{2}$  pinch pepper, 1-3 pinch grated nutmeg. When warm add  $1\frac{1}{2}$  ounces of butter. Stir well and heat fifteen minutes. Serve with croutons.

## STUFFED PEPPERS.

MRS. W. E. NORRIS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Forcemeat, minced veal or chicken 2 parts, minced ham or tongue 1 part (it is best with ham and chicken) small quantity of chopped onions, parsley and thyme, enough tomatoes to moisten slightly. Take out the seeds and core of the peppers, fill with the forcemeat, put in a baking dish in which the peppers fit snugly enough to stand end up, put around them a little stock to keep from drying and bake one half to three quarters of an hour. On taking from oven cover with tomato sauce.

## SAUCE.

Stew tomatoes with a carrot, a turnip, a small onion, a bay leaf, parsley, thyme, and half a green pepper. Strain, thicken, and season well with salt and pepper. Sometimes the peppers are covered with tomato sauce instead of stock on being put into oven to bake. If the peppers are hot put in cold water and bring to a boil before filling.

## BAKED CORN.

*Contributed by Mrs. J. M. Gerner, Muncy, Pa.*

To be Served as a Vegetable.

One half dozen ears of corn grated, 1 egg,  $\frac{1}{2}$  tablespoonful of flour,  $\frac{1}{2}$  tablespoonful butter,  $\frac{1}{2}$  cup milk, a little sugar and salt. Bake in oiled granite basin.

## POTATO SOUFFLÉ.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take some large potatoes, peel and cut them in slices rather less than  $\frac{1}{4}$  inch thick. Dry thoroughly with a cloth and put them in the frying basket. Have ready two pans filled with boiling lard. Plunge the basket into one of them, and keep shaking it. In two or three minutes lift up the basket and plunge into the other pan. When the slices of potatoes swell out, drain them of all fat, and serve. The secret of success consists in removing the basket from the first pan at the right time. The potatoes should not be allowed to color in it.

CHEESE POTATOES.—*Fine.*

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

Take 12 large potatoes, peel, slice thin, let stand in cold water one-half hour, then drain. Butter an earthen pudding dish, put in a layer of potatoes, cut good rich cheese over them, put another layer of potatoes, then cheese, and so on until the dish is filled, putting cheese over the top. Pepper and salt each layer and put small pieces of butter on top, using 1 large teaspoonful salt. Lastly, put in 1 quart of new milk and bake until done, about  $2\frac{1}{2}$  hours.

## STEWED OKRA AND TOMATOES.

*Christiana, Delaware.*

Wash the okra, cut the stems off, then slice the okra into round, thin slices, peel and slice the tomatoes. Use a quart of the okra and a pint of tomatoes. Put into a sauce pan with a gill of water. Cook gently for an hour, being careful that it does not scorch. Stir in two tablespoonfuls of butter, season with salt and pepper, and serve very hot.

## BROILED MUSHROOMS.

*Christiana, Delaware.*

Carefully peel them, for this the larger ones are best, dip each mushroom in melted butter, dust lightly with salt and pepper, let them stand a few minutes, take a wire broiler and place them on it. Be very careful not to break them. Close the broiler and put over a clear fire. Turn them from side to side. Open the broiler and carefully take them out. Put on squares of toasted bread and serve at once. Pour a very little melted butter over the mushrooms.

## BOILED OKRA.

*Christiana, Delaware.*

Take the young pods from an inch to two inches long, cut off the stem end of the pod, carefully wash the okra pods, put into a sauce pan with plenty of water and simmer gently for forty minutes. Drain, season with salt and pepper. Pour melted butter over it and serve on a very hot dish.

## BOILED ONIONS.

*Christiana, Delaware.*

Carefully remove all the thick skin from the onions, let them lie in cold water for several hours, then drop them into boiling water, let them simmer about an hour and a half, when they are nearly done pour off the water, and add fresh boiling water, enough to cover them. Let them simmer until well done and you are ready to serve them, when they must be lifted carefully from the water with a skimmer, place in a hot vegetable dish and cover with cream sauce. They must never be salted until they are removed from the water.

## BAKED PORK AND BEANS.

*Christiana, Delaware.*

Wash and pick one quart of beans and put to soak in cold water over night. In the morning wash well in two waters, put them to boil in a sauce pan of boiling water into which must be put two ounces of butter. When nearly done season to the taste with salt and pepper, and a teaspoonful of made mustard well stirred into a tablespoonful of molasses. When this is well mixed with the beans put them in a

baking dish and brown, then have ready boiled a pound of salt pork. Score the skin and rub it over with butter, brown crisply on top, serve on a separate platter.

#### BOILED ASPARAGUS.

Wash the asparagus carefully; tie the stalks together in a bunch, put in a kettle of boiling water and boil for thirty minutes or longer, then add a little salt. Before time to serve it have ready several pieces of nicely toasted bread. Lay this on a heated dish, drain the asparagus well, untie it and place it on the toast, pour a little melted butter over it, or cream sauce and serve very hot.

#### BOILED STRING BEANS.

Remove the *strings* and break into pieces, wash well, and let them stand in cold water for an hour or more. Drain off the water, put them in a sauce pan and cover with boiling water and boil for one hour. Drain well and stir in a tablespoonful of butter, salt and pepper to taste.

#### LIMA BEANS.

Shell and wash the beans well, put into a sauce pan, cover with boiling water and boil for a half hour. Lift them from the water with a strainer; season with salt and pepper; pour over them melted butter and serve in a heated vegetable dish.

#### BOSTON BAKED BEANS.

*Contributed by Mrs. E. M. Slayton, Manchester, N. H.*

One quart California pea beans, 1 pound pork, 3 tablespoonfuls molasses, 1 even teaspoonful mustard, 1 onion, salt to taste. Soak beans over night, parboil until the little skin blows off. Bake thirty-six hours, in bean pot.

#### BOILED BEETS.

Wash the beets carefully, but do not scrape, put in a sauce pan and cover with cold water, place on the range and boil for one hour. Old beets require a longer time. Remove from the fire and drop them into cold water for just an instant, then quickly slip off the skin. Slice thin, add salt and pepper and a tablespoonful of melted butter, or, if preferred vinegar may be used instead of the butter.

## BRUSSELS SPROUTS.

Remove the outer leaves from the stalks, wash and look them over carefully, put in a sauce pan with boiling water, add salt and the least bit of bicarbonate of soda, boil steadily for half an hour or more, do not cover while they are cooking. When well done drain thoroughly, serve in a heated dish with a little melted butter poured over them.

## BOILED CAULIFLOWER.

Take off the outer leaves, quarter the cauliflower, wash well and lay them in salted ice-water one half hour before cooking. Drop into a kettle of boiling water, add a little salt and boil vigorously for forty or fifty minutes. Place the cauliflower in a heated vegetable dish and pour over it cream sauce, and serve immediately.

## STEWED CELERY.

Wash and scrape the stalks well, cut into pieces about an inch long, drop them into cold water and let them stand for thirty minutes. Carefully drain from the water and put into a sauce pan of boiling water and boil until tender, drain well while you make the sauce. Take one tablespoonful of butter, put it into a saucepan, when it is melted and begins to bubble stir in two tablespoonfuls of flour, stir until very smooth, then add a cup of rich milk, stir vigorously until boiled, add four tablespoonfuls of the water in which it was cooked, add salt and pepper to the taste, pour the sauce over the celery and serve hot.

## BOILED CABBAGE.

Wash the cabbage thoroughly, boil in clear water with a little salt from three to four hours. Take from the kettle and drain. Pour a little melted butter over it. Cabbage cooked in this way will be as delicate as cauliflower.

## GREEN CORN PUDDING.

Twelve ears of corn, three tablespoonfuls of melted butter, four eggs, one pint of very rich milk. Grate the corn, separate the eggs and beat the yolks until light and the whites to a stiff dry froth. Stir into the yolks the corn, then add the milk and butter, and last the whites. Season with salt and pepper, pour into a well-buttered baking dish and bake a delicate brown.

## CORN BOILED ON THE COB.

Take off the husk and carefully remove every strand of silk, wash well and put into a kettle of boiling water to which has been added a little salt. Boil rapidly for ten or twelve minutes, remove immediately from the water and serve at once on a hot dish.

## CORN FRITTERS.

One quart of grated corn, one quart milk, two tablespoonfuls of butter, four eggs and salt and pepper to taste. Beat the eggs without separating until very light, add the milk to the eggs, then the corn and butter, and one heaping tablespoonful of flour. Just as you are ready to fry them stir in gently two teaspoonfuls of baking powder, dropped by the small tablespoonful into hot lard and fry a golden brown.

## CORN STEW.

Take pieces of cold chicken, put the bones in the bottom of the kettle, cover with cold water and bring to the boiling point. Simmer gently for an hour and strain. Add to this stock the bits of chicken, two peeled tomatoes cut into squares, one green pepper chopped fine and the corn taken from one dozen cobs. Simmer gently ten minutes then add a tablespoonful of butter, moisten a tablespoonful of corn-starch in a little cold water, stir into the stew, add a teaspoonful of salt, half teaspoonful of pepper and serve.

## CORN FRITTERS.

*Contributed by Mrs. Wm. Pusey I. Painter, Muncy, Pa.*

One half dozen good-sized ears of corn, two eggs, one tablespoonful of sweet milk, a little salt, grate and scrape corn from cob, beat the yolks and corn together, then add milk and salt. Last of all add well-beaten whites and fry in butter.

## BOILED DANDELION.

This is one of the most healthful as well as palatable of greens and the first known shoots should be used. Cut off the roots, pick well and wash several times. Put them in a sauce pan, cover with boiling water and add a little salt. Boil until done, drain and chop fine, add butter, salt and pepper, and serve very hot.

## SQUASH DALMA.

*S. Carolina.*

Cut one quarter of the top of the squash, take out enough to mix with uncooked rice to fill the squash, season with salt, pepper, minced parsley, ground cinnamon and one tablespoonful of butter. Put this mixture back in the squash, put on the cap, set in a covered pan with enough water to keep it from burning. When well done serve with egg sauce.

## TOMATO DALMA.

Select large ripe tomatoes, cut off carefully the upper part. With a teaspoon remove the inside of the tomato. Mix this with equal parts of bread crumbs. Season with salt, pepper, minced parsley and ground cinnamon. Stuff the tomatoes with this mixture. Put on the top of each tomato, set in a baking dish with the least bit of water and bake in a moderate oven.

## MACARONI AU GRATIN.

*Contributed by Mrs. James D. Winsor, Haverford, Pa.*

Receipt given to G. W. Chapman by the "cock-eyed girl" of the Café di Europa, Naples.

Put 4 pints of water in a saucepan, over a good fire. When the water boils put in 12 ounces of macaroni (the large size.) When this is well cooked lay it in a colander, where the water may drain off, then make the sauce. Melt in a saucepan 3 ounces of butter, add 1 ounce flour, stir it for about a minute, then add 16 ounces equal to 1 pint of milk. Stir all together so as form a rich cream. Place the macaroni in this sauce. Sprinkle with salt, flavor with a little nutmeg, add 3 ounces grated Parmesan cheese, and mix all well together. Then take a copper dish, grease it inside with butter and lay in the macaroni. Spread over as you lay it in, 1 ounce of butter and 1 ounce of grated cheese, (a little grated biscuit or stale bread will make the crust more firm.) Now put on the lid, and on it a sufficient fire to cook the whole through and brown it lightly on the top. Four pints of water, 3 pounds macaroni (equal to 12 ounces) for sauce. Butter  $\frac{3}{4}$  or a  $\frac{1}{4}$  pound, equal 3 ounces, 1 pint of milk, 16 ounces. Flour, 2 tablespoonfuls, 1 ounce. Cheese, 6 tablespoonfuls, 3 ounces. Butter the remaining part of a  $\frac{1}{4}$  pound cheese. Cheese, 2 tablespoonfuls, 1 ounce.

## FRIED EGG-PLANT.

Pare the egg-plant, cut into slices  $\frac{1}{2}$  inch thick. Sprinkle each slice with salt, place a plate on top of the pile of egg-plant with a heavy weight. After standing for one hour remove the plate and plunge into ice-water for a few minutes. Wipe dry, dip in beaten egg then in bread crumbs, and fry in boiling lard until a golden brown.

## POTATO PUFF.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Take 2 cupfuls of cold mashed potatoes and stir into 2 tablespoonfuls of melted butter, beating to a white cream before adding anything else. Then put with this 2 eggs beaten very light and a teacup of cream or rich milk. Salt to taste. Beat all thoroughly. Pour into a deep dish and bake in a quick oven until it is nicely browned.

## COLD SLAW.

*Contributed by Mrs. Maxwell Stevenson, Philadelphia, Pa.*

Yolks of 3 or 4 eggs, 1 teaspoonful corn-starch,  $\frac{1}{2}$  teaspoonful mustard, 2 tablespoonfuls sugar, 1 level teaspoonful salt, 1 full cup cream, 1 cup vinegar,  $\frac{1}{4}$  cup of water if vinegar is too strong. Put all on to boil until it thickens. When cool mix with cabbage which has been chopped fine and dusted with pepper.

## RECIPT FOR MACARONI.

*Contributed by "Edouard," Hotel Edouard, Philadelphia, Pa.*

Boil the macaroni well first (in water),  $\frac{1}{4}$  pound of butter, tablespoonful of mustard, with a little water, salt and cayenne, 2 eggs beaten up whites and all, (no crumbs), grated cheese on the top, and cook all together.

## MACARONI AU GRATIN.

*Contributed by Mrs Craig D. Ritchie, Philadelphia, Pa.*

Throw the macaroni into well-salted boiling water, first breaking it up into small pieces. Shake it frequently while on the fire to keep it from fastening to the pan. As soon as soft drain in a colander. Melt 2 tablespoonfuls of butter, add to this a tablespoonful of grated cheese,



pour it over the macaroni. Mix well together, put it into a gratin dish, add a teacup of hot milk, put some fine bread crumbs over the top and some bits of butter. Bake in a hot oven fifteen minutes.

#### MACARONI.

*Clinton, Ia.*

Break in pieces an inch or two long as much macaroni as you desire for dinner. Put on in boiling water. Boil hard twenty minutes. Drain. Have a deep dish well-buttered, cover the bottom with macaroni. Sprinkle over it grated bread, plenty of cheese, with salt and pepper. Fill up the dish in this manner and lay bits of butter over the top. Then pour in rich milk or cream to moisten. It will bake in half an hour.

## CHAPTER VI.

### ENTRÉES.

#### CALVES' LIVER À LA TERRAPIN.

Parboil the liver until quite done, then take from the fire while you cut into small dice. To every quart of the liver take 1 cup very rich milk, 4 hard-boiled eggs, 1 cup sherry, 1 teaspoonful lemon juice, 4 generous tablespoonfuls of butter, 2 tablespoonfuls flour, a pinch of ground mace, the same of ground allspice and cloves. Season with salt and pepper. Rub the butter and flour together, put into a saucepan. When it melts stir in the liver, then the milk and spices. Mash the eggs very fine with a fork, stir in the liver and continue to stir. When it begins to boil add the wine and stir that once.

#### SWEETBREADS WITH CREAM SAUCE.

Trim and wash the sweetbreads well and let them soak in cold water for several hours, then parboil them until they are quite tender. Take from the boiling water, put into cold water to blanch. Make a cream sauce, add the sweetbreads, and let it come to a boil. Put into a hot dish and serve at once.

#### MACARONI TIMBALES.

##### *"Warm Springs" Receipt.*

One ounce boiled cold ham grated fine, 5 tablespoonfuls bread crumbs, 2 tablespoonfuls stock, 2 teaspoonfuls mushroom catsup, 2 teaspoonfuls Worcestershire sauce, 2 eggs, 1 lemon (juice only), 4 ounces macaroni boiled and cut in pieces the length of the timbale molds. Salt and white pepper to the taste. Mix all the ingredients well together, mixing first the ham and crumbs, the stock, the eggs well beaten, the catsup, the sauce, and juice of a lemon. Grease the timbale molds well and line them with the boiled macaroni cut just the length of the small molds. Fill the center with the mixture well pressed in. Set in pans of hot water, cover with a well greased sheet of paper and put in the oven to cook. When ready to serve pour a cream sauce around it.

## TRIPE FRIED IN BATTER.

Make up a batter of four eggs, 2 cups of sifted flour, 1 small cup of ice water 2 teaspoonfuls olive oil, 1 teaspoonful of salt. Beat the eggs well and add the water to them. Stir in the flour and beat well. Add the salt and oil, then stir in gently the whites of the eggs beaten to a stiff froth. When thoroughly mixed and well beaten set the batter aside for a little while in a cold place. When ready to use dip each piece of tripe in it and fry in boiling hot lard until a golden brown.

## FRIED TRIPE.

Prepare the tripe by thoroughly washing and scraping and boiling until it is very tender. Take it up and set aside to cool. Cut into small pieces, season with salt and pepper. Dip into egg slightly beaten, then roll in bread crumbs, and fry in boiling hot lard until a delicate brown. Rub together 3 tablespoonfuls of butter, 1 generous tablespoonful of lemon juice and 2 teaspoonfuls of minced parsley. Pour this around the fried tripe and serve immediately.

## TIMBALE OF HALIBUT.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

Two pounds of halibut, 3 whites of eggs, 1 quart of cream. Season with salt and pepper. Take 2 pounds of halibut, pass it twice through the meat cutter, then pound it in the mortar with 3 whites of eggs. Pound for about five minutes, then pass it through the strainer. Then mix in  $\frac{1}{2}$  cup of good cream. With the fish forcemeat add the remainder of the cream whipped, and mix all together slowly. Butter 1 white bowl, not too large, decorate with truffles, fill the bowl with the forcemeat, boil twenty minutes in bain-marie, and about ten minutes in slow oven. Oyster sauce or crab sauce should be served with it.

## DEVILED KIDNEYS.

(Mrs. W. G.)

For this veal kidneys are best. Split them in half, trim carefully with a sharp knife, being careful to remove all the white tubes. Rub well with mustard, cayenne pepper, a few drops of Worcestershire sauce and lemon juice. Roll in bread crumbs, dip in melted butter and broil.

## EGG TIMBALES.

(MRS. G.)

Six eggs, 3 gills milk, 1 teaspoonful butter, 2 teaspoonfuls minced parsley, 1 teaspoonful salt, pepper to taste, a little onion juice if you like. Beat the eggs well, add the milk and seasoning. Butter timbale molds and pour the mixture into them. Set the molds in a pan of hot water that comes up near the top of the molds. Put into a moderate oven and bake twenty-five or thirty minutes. Turn out on a hot plate. Serve with tomato or cream sauce poured around them.

## KIDNEY SAUTÉ.

(MRS. W. G.)

Carefully remove all the white fatty part from a calf's kidney, cut into very thin slices. Put into a saucepan 3 tablespoonfuls of butter. When it melts add a tablespoonful of minced onion. Let this cook a few minutes, stirring all the time, and when it is near the boiling point put in the sliced kidney. Turn very often. When it is nicely browned, add a tablespoonful of lemon juice, a tablespoonful of mushroom catsup, a tablespoonful of beef extract,  $\frac{1}{2}$  gill of cream, salt and cayenne pepper to taste. Let this come to a boil. Add a gill of sherry and serve.

## CHICKEN TERRAPIN.

*Contributed by "Edouard," Hotel Edouard, Philadelphia, Pa.*

Cut up a cold roast chicken into small pieces, with the skin. Put into a skillet with a small wine glass of cream, a small piece of butter, rolled in flour, a little salt and pepper. Have ready 3 hard-boiled eggs cut in small pieces, and a wine glass of wine. After the chicken has come to a boil stir and cook three minutes.

## KIDNEYS.

MRS. GEORGE L. I. PAINTER, MUNCY, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Wash the kidneys thoroughly; cut in small pieces. Cover with cold water, stand on a moderate fire and bring *almost* to boiling point. Drain this water off, cover with cold water, and heat again. Do this

three times, each time being careful that it does not boil, or the kidney will be hard and tough. Put 1 tablespoonful of butter in a pan and stir until a nice brown, then add 1 tablespoonful of flour. Stir until smooth. Add  $\frac{1}{2}$  pint of stock, or boiling water. Stir until it boils. Add 1 tablespoonful Worcestershire sauce, 1 tablespoonful mushroom catsup, salt, pepper, and the kidney. Stir until the whole is thoroughly heated. Take from the fire, add 4 tablespoonfuls sherry wine, and serve.

## CHICKEN CROQUETTES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Chicken 4 to 5 pounds (about  $1\frac{1}{2}$  pounds chopped), pair of sweetbreads, 1 teaspoonful of chopped parsley, 1 teaspoonful of grated onion, 3 ounces of butter, 3 tablespoonfuls of sifted flour,  $\frac{1}{2}$  teaspoonful of Cox's gelatine, 2 teaspoonfuls of salt, 1 salt spoonful of cayenne, if not very sharp,  $\frac{1}{2}$  medium-sized nutmeg, 1 pint of cream. Melt butter and flour together, mixing to a smooth paste. In a pint of cream put gelatine, heat till dissolved. Pour over the paste, mixing thoroughly, adding parsley, onion, salt, pepper and nutmeg. Last the meat which has been chopped fine. When thoroughly cold mold into croquettes. Dip in egg and fine bread crumbs and fry in boiling lard.

## CHICKEN CROQUETTES.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

One good-sized chicken, 2 pair sweet breads, 1 small onion, 1 hard-boiled egg, 1 cup of cream,  $\frac{1}{2}$  cup butter, sweet marjoram, thyme, pepper and salt to taste.

## CHICKEN PATTY. TOULOUSE.

*Contributed by French Chef of the Hotel Bellevue-Stratford, Philadelphia, Pa.*

Chop the chicken, olives, truffles and mushrooms. Make a cream dressing, add the ingredients. Serve hot in patty cases.

## SWEET BREAD EUGENIE.

*Contributed by French Chef of the Hotel Bellevue-Stratford, Philadelphia, Pa.*

Cook sweetbreads whole under glass with fresh mushrooms. Make a cream sauce, add the ingredients, and serve hot.

## CHICKEN NINAN.

*Contributed by French Chef of the Hotel Bellevue-Stratford, Philadelphia, Pa.*

Minced chicken mixed with asparagus tips. Baked in dish in oven.

## JAM BALLAYA.

*Contributed by Mrs. Charles B. Maginnis, New Orleans, La.*

Wash 1 pound of rice and soak it an hour. Cup up a cold roast chicken or turkey and a slice of ham, and fry in a tablespoonful of lard. Stir in the rice, and add slowly while stirring in a pint of hot water. Cover the pot, and set it where it can cook slowly, or until the rice is nearly dry. One or 2 spoonfuls of cooked tomatoes give it a good taste. Jam Ballaya is good made with shrimps or oysters.

## BLANQUETTE OF VEAL. LEONIN PENIN.

*Contributed by Mrs. Charles B. Maginnis, New Orleans, La.*

Cut some very tender veal into square pieces. Let them brown in a saucepan with lard until a golden color. Add enough water to cover with salt, pepper, carrot, 1 onion, parsley, and laurel leaf, and let simmer on a slow fire for two hours. Put into a fresh saucepan a tablespoonful of butter and 2 of flour. Stir over the fire until a good color. Moisten with a little meat juice, and let simmer. Dissolve in a cup the yolk of an egg with a little lemon juice, and a small spoonful of cream. Stir a bit, then add to the simmering sauce. Simply mix but do not boil. Pour over the meat and add mushrooms, or chopped truffles to the dish.

## FRESH MUSHROOMS IN CREAM.

*Contributed by Otto Wappler, Hotel Bellevue-Stratford, Philadelphia, Pa.*

Peel and clean your mushrooms; be careful to wash them free of all sand. Stew them slowly in butter and a little stock. Make your cream sauce at the same time. Melt a little butter, stir in a dessert-spoonful of corn-starch, and dilute with cream or milk until the proper thickness is attained. Keep on a good fire and stir well; then add your cooked mushrooms. Season with a little salt and paprika to taste, and pour over the sweetbreads, and serve 1 to each person.

## ENTRÉES

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### SHRIMPS À LA CREOLE.

*Contributed by Mrs. Charles B. Maginnis, New Orleans, La.*

Pick over and wash the shrimps. In the chafing dish put 1 tablespoonful of butter, 2 tablespoonfuls chopped green peppers. Cook for 3 minutes, and add 1 teaspoonful chopped onion. Cook until onion is brown. Add 1 cup of tomatoes and  $\frac{1}{2}$  cup rich beef stock, when boiling add the shrimps and simmer for five minutes.

### NEW ORLEANS CREOLE RECEIPT FOR GUMBO.

*Contributed by Mrs. William Henry Kennedy, Philadelphia, Pa.*

Quarter peck of okra sliced not too thin,  $\frac{1}{2}$  peck of tomatoes,  $\frac{1}{2}$  cup of rice, 1 lamb chop, butter, pepper and salt to taste. Cook the okra and tomatoes two hours, then add the other ingredients and cook two hours longer, cooking slowly all the time.

### SWEETBREAD BRAISE.

*Contributed by Otto Wappler, Hotel Bellevue-Stratford, Philadelphia, Pa.*

Take your sweetbreads and blanch; that is to say, boil in salt and water until firm, ten to twelve minutes. Take out and cool. Skin, trim, and lard them; then put in roasting pan sliced carrots, onions, a few bay leaves and cloves. Bake them in the oven, and baste with a little good stock. You can then serve them with fresh mushrooms in cream, or with brown sauce (au jus), or in any number of different ways.

### GUMBO FILÉ.

*Contributed by Mrs. Charles B. Maginnis, New Orleans, La.*

Put into a casserole (saucepan) a spoonful of pure lard and 1 of flour. Stir until a light brown. Chop an onion into small pieces and throw them in. Cut up a small chicken and put these in the casserole with the flour and lard. Stir until chicken is nearly done. When the whole is well browned, add a slice of ham cut up small. Throw in 2 or 3 pods of red pepper and salt to your taste. We add a quart of boiling water and leave it on the fire two hours and a half. A half hour before dinner add 3 dozen oysters with their own liquor. Just before serving add 1 tablespoonful of fillet, stirring all the while. Let boil one minute, and serve.

## MUSHROOMS AND CHICKEN CROQUETTES.

MISS FRANCES HART PAINTER, QUEEN CAROLINE RECTORY, MD.

Take 1 pint of cooked chicken that has been passed through the meat chopper, 1 pint can of mushrooms chopped very very fine. Put on to boil a pint of rich milk, rub together 4 tablespoonfuls of butter and 5 of flour, stir into the milk until smooth and well done. Add the chicken and mushrooms, continue to stir. Season with salt, pepper, and a tablespoonful of lemon juice. Beat 4 eggs and stir in the boiling mixture. When well done and stiff enough turn into a platter to cool. When cold form into croquettes, dip into the yolk of an egg beaten, roll in bread crumbs, fry in boiling lard. Serve with cream sauce.

## EGG CROQUETTES.

MISS FRANCES HART PAINTER, QUEEN CAROLINE RECTORY, MD.

For this use 8 hard-boiled eggs, chop very fine with  $\frac{1}{2}$  can of mushrooms from which the liquor has been well drained off. Mash the eggs very smooth with a tablespoonful of cream. Rub 2 tablespoonfuls of butter and 3 tablespoonfuls of flour together. Put 1 pint of milk on the fire in a farina boiler, and when it becomes scalding hot stir in the butter and flour until it becomes quite thick. Add a raw egg, the boiled eggs, mushrooms. Season with salt and pepper to taste. Mix these ingredients well together and turn out into a dish to cool. When cold, form into croquettes, roll in eggs, and then in cracker dust and fry a golden brown in boiling lard.

## RICE CROQUETTES.

*Contributed by E. A. P. G., Philadelphia, Pa.*

1 quart of milk, 1 cup rice, 1 tablespoonful butter, 2 tablespoonfuls sugar,  $\frac{1}{2}$  teaspoonful salt, 4 eggs, the grated rind and juice of a lemon. Wash and pick the rice well. Put the milk and rice with the salt into a farina boiler. Boil until the rice is very tender. Beat the eggs well and stir them gradually into the rice and milk. Cook until the eggs are done and the mixture thickens. Stir in the butter, sugar, grated rind and juice of the lemon. Take from the fire, set in ice box to become very cold. Then form into pyramids. Dip first in the yolk of an egg beaten light, then in bread crumbs, and fry in boiling lard a light brown.



## VEAL CROQUETTES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Mince finely some cold veal. Add a little chopped parsley, salt and cayenne. Heat a saucepan, melt a piece of butter the size of an egg; blend with it a tablespoonful of flour, add a teacupful of stock, and the minced veal. As soon as it comes to a boil remove from the fire. When cool add a tablespoonful of fine bread crumbs, the juice of half a lemon, and one beaten egg. When cold form in balls, fry in hot lard and serve with fried parsley.

## CROQUETTES.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

To 1½ pounds cold chicken, or any kind of meat, add 6 tablespoonfuls of boiled rice, yolks of 2 eggs, salt and pepper (red and black) to taste, a little nutmeg, juice of a small lemon, a little parsley, 1 small onion, 1 tablespoonful butter. Chop all together. 1 gill and ½ of water or meat broth, 1 tablespoonful flour. Cook water and flour until smooth, then add meat until all heats. Stand aside to cool. Roll into shape and dip in egg and cracker crumbs and fry in boiling lard, or may be fried plain in a little butter.

## CHEESE PATTIES.

Delicious.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

MRS. HENRY PARKMAN, BOSTON.

Make white sauce of butter and flour, add milk and beat yolks of 2 eggs, season, grate in American cheese and set away to cool. Make patty cakes, and when ready to serve beat the whites of eggs light and fold into the cheese mixture. Put into cases and heat. Serve instantly.

## CHEESE STRAWS.

FROM LOUISVILLE, KENTUCKY.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pint of flour, ½ pint of grated cheese, a little salt. Weigh the flour, put ½ the weight of flour in lard, that is, the lard to weigh

half as much as the flour. Mix the cheese through the flour, then mix the lard thoroughly with a knife. Mix with cold water. (I do not put my hands in at all.) Roll about  $\frac{1}{2}$  an inch thick and about an inch wide and four inches long. I cut mine out with a jagged iron, a little roller with scalloped edge.

#### FONDU.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

$\frac{1}{2}$  pound of cheese,  $\frac{1}{2}$  pound bread crumbs, 1 pint of new milk in which dissolve a piece of butter the size of an egg, a little salt. Pour over cheese and crumbs, beaten well. Add 1 beaten egg and a little nutmeg. Keep warm to soften 2 or 3 hours. Butter a deep dish, pour in and bake twenty minutes. To be eaten hot.

#### CHEESE BALLS.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

1  $\frac{1}{2}$  cups of grated cheese, 1 tablespoonful of flour,  $\frac{1}{4}$  teaspoonful of salt, a dash of cayenne, the whites of 3 eggs beaten stiff. Mix the flour and seasoning with the grated cheese, add then the whites of the eggs, and last, add a tablespoonful of cream. Shape and roll in cracker crumbs, fry in deep lard.

#### APPLE FRITTERS.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa*

Pare and core 6 apples, cut in round slices not very thick. Put them in a bowl as you cut them, sprinkle liberally with sugar and dust with powdered cinnamon. Continue this until the apples are all sliced, then pour over them a cupful of wine. Let them stand in a cool place for at least an hour. Make a batter by using 2 gills of flour and 1 gill of milk, a tablespoonful of butter, an egg, and the grated rind and juice of a lemon. Dip each piece of apple in the batter, fry in boiling lard a golden brown. Take from the frying pan and drain on a folded napkin. Send to the table very hot with powdered sugar sifted over them.

#### BANANA FRITTERS.

Take 6 ripe bananas, peel and cut in two, and slice each half in two pieces. As you cut them lay in a dish and sprinkle granulated sugar

on each layer of bananas. Continue this until all the bananas are peeled and sliced. Then pour over them 4 tablespoonfuls of sherry wine and let them stand in a cool place for an hour or more while you make a batter, of 1 pint of flour, 4 eggs, 1 cup milk, 1 teaspoonful salt, 2 tablespoonfuls butter. Have the boiling lard ready. Dip each piece of banana into the batter and fry a delicate brown. Serve immediately with wine sauce.

## APPLE FRITTERS.

*Contributed by Mrs. J. M. M. Gerner, Muncy, Pa.*

1 $\frac{1}{3}$  cups flour, 1 $\frac{1}{2}$  teaspoonfuls baking powder, a little salt,  $\frac{2}{3}$  cup of milk, 1 egg well-beaten, 2 good-sized apples cut in thin slices. Mix the ingredients, add the apples. Drop by spoonfuls into hot butter and a little lard, or olive oil and little butter.

## RICE FRITTERS.

*Contributed by Mrs. J. M. M. Gerner, Muncy, Pa.*

1 cup cold boiled rice, 1 egg, 1 tablespoonful flour, 1 level tablespoonful butter, a little salt. Mix thoroughly and drop by spoonfuls in hot butter. Brown on both sides.

## APPLE FRITTERS.

*Contributed by Mrs. M. J. Levan, Muncy, Pa.*

$\frac{1}{2}$  cup sweet milk, 1 egg well beaten, 1 cup flour, 1 teaspoonful baking powder, 1 teaspoonful of sugar, made into a batter. Cut the apples in round slices  $\frac{1}{2}$  inch thick, drop into this batter, and fry in hot lard a light brown.

## SAUCE.

1 pint of water or milk, 2 teaspoonfuls corn-starch,  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  grated nutmeg, and a piece of butter the size of a walnut. Boil until clear, pour over the fritters and serve hot.

## POTATO FRITTERS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Three large potatoes and 3 eggs. 3 tablespoonfuls of cream. Boil the potatoes and beat them until they are light. Beat the eggs very

light and mix with the potatoes. Add salt to your taste. Beat the cream in last. Mold the potatoes into round balls. Sift flour over them and fry until brown in hot lard. Drain them on a napkin before serving.

#### CREAM FRITTERS.

1 quart rich milk, 1½ cupfuls almonds blanched and chopped fine, 1 generous tablespoonful butter, 1 cupful sugar, 1 salt spoon of salt, 6 eggs well beaten, 2 tablespoonfuls flour. Put the milk into a double boiler on the fire, rub the butter and flour together and stir into the milk. As soon as it is smooth, add the other ingredients and mix well. Then stir in the well-beaten eggs. When done spread on a well-buttered flat dish about one inch thick and allow to cool. When cold cut into strips an inch wide and three inches long. Roll carefully in bread crumbs, then dip in beaten egg, then again in crumbs, and fry in boiling lard. Drain on brown paper. Dust with powdered sugar and serve very hot.

## CHAPTER VII.

### SALADS AND SALAD DRESSING.

#### SALADS.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

If you wish a good salad dressing use a deep plate, which should be cold, (on ice). Use a fork, and the best olive oil, cayenne pepper, and cider vinegar, or lemon juice. The Spanish proverb is that four persons are necessary to make a good salad: "A spendthrift for oil, a miser for vinegar, a barrister for salt, and a madman to stir it up." In using green vegetables for salads lay them in ice water for one half hour, and put in refrigerator, or stand dish on ice until needed. Never mix any salad with the dressing until you are ready to serve it.

#### MAYONNAISE DRESSING.

Take the yolks of three raw eggs; put them into a cold deep plate; beat well with a fork. Add  $\frac{1}{2}$  teaspoonful salt, a pinch of paprika. Mix well together, then add, drop by drop, a half pint of olive oil. Stir rapidly, while adding the oil. After adding  $\frac{1}{2}$  of the olive oil, alternate with a few drops of vinegar or lemon juice. The more oil used, the thicker the dressing.

#### SALAD DRESSING.

Boil three eggs  $\frac{1}{2}$  hour, take the cooked yolks and yolk of 1 raw egg, 1 tablespoonful of vinegar, 2 tablespoonfuls of olive oil,  $\frac{1}{2}$  teaspoonful of salt, pinch of paprika. Mash the cooked yolks until perfectly smooth, then add the raw egg and mix well; add the salt and paprika; stir again and add the oil, drop by drop, slowly, stirring all the time. Then add the vinegar slowly and it is finished. More oil and vinegar may be added if you wish more dressing.

#### FRENCH SALAD DRESSING.

3 tablespoonfuls olive oil, 1 tablespoonful of tarragon vinegar, a salt spoonful each of black pepper and salt, chopped onion and

parsley, the juice of  $\frac{1}{2}$  an onion. Mix these in the order given above, adding the onion juice and parsley well chopped last. This is a more elaborate French dressing.

#### MUSTARD DRESSING.

1 tablespoonful vinegar, 1 teaspoonful prepared mustard, 2 tablespoonfuls of olive oil, the yolk of 1 egg, salt and pepper to taste. Mix the mustard and the oil, adding drop by drop. If the dressing appears to be curdling add a few drops of vinegar and mix rapidly till it becomes smooth again. Add the salt and pepper, and when the dressing is finished use it for celery, salad, fish, tomatoes, potatoes, etc. If the oil appears to separate from the other ingredients it can always be rubbed smooth again by adding a few drops of vinegar.

#### FRENCH DRESSING.

1 tablespoonful vinegar, 3 tablespoonfuls olive oil,  $\frac{1}{2}$  teaspoonful salt,  $\frac{1}{4}$  teaspoonful black pepper. Put the salt and pepper in a bowl; gradually add the oil. Mix thoroughly until the salt is dissolved; then add very slowly the vinegar. Stir for one minute, and it is ready for use.

#### MAYONNAISE OF SWEET BREADS.

Parboil 1 pair of sweetbreads, then throw them into cold water for a  $\frac{1}{2}$  hour. Remove all the fat and skin, cover them with fresh boiling water, add 1 teaspoonful of salt, and simmer for 20 minutes. Do not let them boil. When cold, cut into pieces. Wash the tender leaves from 1 head of lettuce, rub the bottom of a soup dish with onion, use the salad dressing recipe, arrange the lettuce leaves in a dish, mix the sweetbreads with the dressing, pile in the center of the dish. Serve.

#### SALADS.

##### CUCUMBER SALAD.

6 tender young cucumbers, 2 teaspoonfuls salt, 1 teaspoonful pepper,  $\frac{1}{2}$  pint vinegar. Peel the cucumbers and slice them very thin, cover with cold water and let them stand for 3 hours, changing the water several times. When ready to serve, drain carefully and dry as well as you can. Turn into a salad bowl, sprinkle with the salt and pepper and pour over the vinegar; serve at once.

## SALADS AND SALAD DRESSING

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### LOBSTER SALAD.

Cut into cubes enough boiled lobster to make 1 quart, put into a bowl and mix with it a marinade made by mixing 3 tablespoonfuls of vinegar, 1 tablespoonful of olive oil, 1 teaspoonful of salt and  $\frac{1}{2}$  teaspoonful of pepper; put the bowl in the refrigerator for an hour or more, wash the heart leaves of 4 heads of lettuce, place them on a dish, and sprinkle with cracked ice. At serving time stir  $\frac{1}{4}$  pint mayonnaise into the dish of lobster, shake the ice and water from the lettuce, place two leaves together in the form of a shell and arrange them on a flat dish. Put a tablespoonful of lobster in each shell and 1 teaspoonful of mayonnaise dressing on top of the lobster.

### EGG SALAD.

*Contributed by Miss Frances Hart Painter, Queen Caroline Rectory, Md.*

Boil  $\frac{1}{2}$  dozen eggs for  $\frac{1}{2}$  hour, carefully remove the shells before the eggs are cold, cut them in halves, remove the yolks from the white, mash until they are as fine as powder, mix with the powdered yolks 2 generous tablespoonfuls of fresh butter,  $\frac{3}{4}$  tablespoonfuls of vinegar,  $\frac{1}{2}$  teaspoonful of lemon juice,  $\frac{1}{2}$  teaspoonful of salt,  $\frac{1}{8}$  of a teaspoonful of pepper, mix these ingredients together and heap on the halves of the whites. Arrange on a flat dish and garnish with lettuce leaves.

### VEGETABLE SALAD.

*Contributed by Mrs. Wm. P. I. Painter, Muncy, Pa.*

$\frac{1}{2}$  pint green peas,  $\frac{1}{4}$  pint carrots,  $\frac{1}{2}$  pint beets,  $\frac{1}{2}$  pint string beans,  $\frac{1}{2}$  pint potatoes. Boil these vegetables separately, cut the carrots, beets, string beans, and potatoes into dice. Mix well together but be careful not to mash the vegetables. Pour over them a French dressing and serve. After the vegetables are boiled and cut up they should be put in the ice box to get thoroughly cold.

### POTATO SALAD.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa.*

2 quarts potatoes boiled and sliced thin, 3 hard-boiled eggs mashed very fine and add to the potatoes. 1 teaspoonful dry mustard, 1 slice onion, cut very fine,  $\frac{1}{2}$  teaspoonful red pepper, 1 teaspoonful

## COLONIAL RECIPE BOOK

1 bunch of celery cut in small pieces or 2 tablespoonfuls  
1 cup vinegar, salt to taste, 1 cup olive oil. Mix these  
together and serve on lettuce leaves.

### SWEETBREAD AND CELERY SALAD.

Wash the sweetbreads, let stand  $\frac{1}{2}$  hour in cold salt water and par-  
boil until tender. When cold cut into dice-shaped pieces and cut the  
celery also in small pieces. Take equal quantities of each, mix well  
together. Put into a salad bowl and pour over it mayonnaise dressing.  
Garnish with lettuce leaves.

### EGG AND LETTUCE SALAD.

Cut the whites of 8 hard-boiled eggs into rings and mix the yolks  
with  $\frac{1}{2}$  pint mayonnaise dressing. Arrange small crisp leaves of  
lettuce on a flat dish, having two leaves lie together in such a manner  
as to be almost round, lay the rings of white on these leaves and  
heap the yolks in the center.

### WALDORF SALAD.

Take equal parts of celery cut fine and raw sour apples, make a  
mayonnaise dressing and after the apples and celery are mixed well  
together, pour the dressing over it and serve at once. This is par-  
ticularly nice served with game.

### ORANGE SALAD.

Peel carefully 6 oranges, remove all the white skin that you can  
without breaking the orange, slice them very thin, remove the seeds,  
sprinkle with 2-3 of a cup powdered sugar, 3 tablespoonfuls of sherry  
wine, 2 tablespoonfuls maraschino and set in the ice box for at least  
1 hour.

### ORANGE AND COCOANUT SALAD.

Carefully peel 6 or 8 large juicy oranges and slice them in thin  
slices, remove the seeds, grate the cocoanut after having removed the  
brown skin. Put into a compotier a layer of oranges, then sprinkle  
over a thick layer of the grated cocoanut, a little powdered sugar,  
another layer of oranges, the grated cocoanut, sprinkle with sugar  
until the compotier is full. Then pour over all a pint of champagne  
and serve.



BANANA SALAD.

Select well ripened bananas, peel and slice them rather thin, fill a glass dish and make a dressing of 4 tablespoonfuls of sugar, 4 tablespoonfuls champagne, 3 tablespoonfuls sherry wine, 2 tablespoonfuls maraschino, stir until the sugar is thoroughly dissolved and pour over the banana, set in the ice box for 1 hour or more.

CHICKEN SALAD.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

4 eggs, small teaspoonful mustard, and salt,  $\frac{1}{2}$  salt spoonful of cayenne pepper,  $\frac{1}{2}$  teacupful of olive oil, 1 to 2 tablespoonfuls of vinegar, 1 ounce of butter. Boil hard 2 of the eggs. When cold mash the yolks with the butter, mustard, salt and pepper until smooth and light. Add a little of the oil while mashing. Open the other 2 eggs, throw the yolks into a bowl, and beat with your fork until thick. Then add the oil very gradually, a few drops at a time, mixing and beating all the time until all the oil is added. It should then be a thick paste. Then add the vinegar and beat thoroughly. Add one mixture to the other and thoroughly incorporate. If properly made the dressing will keep a week. If the dressing is too thick thin with milk or cream, but very cautiously.

2 dozen eggs and other ingredients in proportion, will dress about 10 pounds of chicken and an equal measure of celery. Chicken and celery should be in about equal quantities.

CHICKEN SALAD.

MISS HANNAH T. PRIESTLEY, NORTHUMBERLAND, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Take 2 boiled chickens and cut light and dark meat into rather large pieces, add as much celery as chicken. 2 eggs boiled hard, 4 raw ones beaten light. Take the yolks of the hard-boiled eggs and mix smoothly with about 2-3 of a cup of olive oil, adding drop by drop; add mustard, red pepper, salt and vinegar to taste. Then beat the raw eggs separately very light, add to the other mixture. Cut the whites of the hard-boiled eggs into small pieces and put in the salad. Put the dressing on the ice, add it to the mixture just before using.

## PARKER HOUSE DRESSING — MAYONNAISE

MRS. SOMERS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

This must be made on ice, eggs chilled on ice. Take yolks of 2 eggs, add  $1\frac{1}{2}$  teaspoonfuls of mustard, 1 salt, and 1 sugar. Stir them thoroughly, and when well mixed add 6 tablespoonfuls of olive oil drop by drop, stirring all the time until oil is all used. When thoroughly mixed add  $\frac{1}{2}$  cup of vinegar.

2d.

Beat the whites of 2 eggs to a stiff froth, then stir into the above mixture.

3d.

Scald the whole over a kettle of boiling water, stirring all the time. Set away to cool, and then in the refrigerator, and when ready to use give it such a beating as may be necessary. Sufficient for 6 persons.

## TOMATO SALAD.

PHILADELPHIA, PA.

12 ripe tomatoes (which should be very cold) and cut in thin slices. Arrange on a dish. Put 1 teaspoonful of mayonnaise dressing in the center of each slice. Place a delicate border of parsley around the dish, and a sprig here and there between the slices of tomatoes.

## LETTUCE SALAD.

3 heads of lettuce, French dressing and 2 eggs. Take fresh crisp lettuce, dip in cold water, pick over carefully and select the fresh crisp leaves. Place these in a salad bowl, garnish with sliced hard-boiled eggs. Never dress the lettuce before bringing to the table; the vinegar causes the leaves to wilt. Bring to the table, and let the sauce (always a plain French dressing) be made at the table.

## ICED TOMATOES.

6 whole tomatoes, 1 pint mayonnaise dressing, a garnish of chopped ice. Take the tomatoes whole, lay on a bed of lettuce or cress, garnish with chopped ice, and serve very cold with mayonnaise dressing.

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**salad dressing.** Beat in a little olive oil when cold. No other dressing has ever been found as satisfactory in this mayonnaise as Durkee's. This mayonnaise is especially good for sliced tomatoes and lettuce. With the addition of celery seed it is delicious over slaw, or the heart of a firmly packed white cabbage, cut thin and, of course, not cooked.

## CHAPTER VIII.

### DESSERTS.

#### TAPIOCA ICE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Soak 1 cupful of pearl tapioca over night; in the morning boil in water till it is clear, adding 1 cup of sugar and a little salt. Have a ripe pineapple, chopped not very fine, and turn the tapioca and sugar over it while boiling hot. Stir, and turn into a mold to cool. When cold eat with sugar and cream.

#### FLOATING ISLAND.

FROM A PUPIL OF MRS. GOODFELLOW.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Her Daughter, Miss Mary E. Painter, Muncy, Pa.  
87 years of age.*

To the white of every egg, add a tablespoonful of currant jelly and the same of white sugar. Beat until perfectly stiff. Float it on milk. Cover with flecks of currant jelly. Eat with rich cream. •

#### COCOANUT CUSTARD.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

1 quart of milk, 4 eggs, 1 grated cocoanut, a piece of butter the size of a walnut. Beat the eggs separately, add the milk and grated cocoanut and the butter. This makes three pies with rich bottom crust.

#### RUSSIAN CREAM.

MISS M. DERBYSHIRE, CLINTON, IOWA.

½ box of Cox gelatine dissolved in warm water, 1 quart of milk put in a pail set in hot water. Add the gelatine and soak fifteen

minutes. Beat the yolks of 4 eggs,  $1\frac{1}{4}$  cups of sugar, and stir in the milk, 1 teaspoonful of lemon, and 1 of vanilla. Set the pail where it is cool, and then add the beaten whites, and put in molds.

## SNOW CREAM.

MRS. BISHOP, CLINTON, IOWA.

Beat to a froth the whites of 5 eggs, add  $\frac{1}{2}$  cup of sugar, flavor with rose water. Add a pint of sweet thick cream, and beat the whole to a froth. To be served with a dessert of sweetmeats.

## CALVES'-FOOT JELLY.

MRS. TOLAND.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

Boil the calves feet in about 1 gallon of water to each set, till clear of the bones. Strain and stand away till the next day. Then wipe the stock with a cloth or tissue paper. After carefully skimming off all grease so that no particle remains, measure your firm stock jelly; to each quart of stock allow 1 scant pound of sugar, 1 pint of wine, the juice of 3 lemons, and the rind of 2 peeled thin, and the whites of 2 eggs and the shells. Put on the stock the sugar and lemon juice as soon as it is hot. Throw in the eggs to clear it, boil about ten minutes, throw in the wine, and just bring to a boil once more, then drip through a bag.

## TO MAKE TRIFLE.

MRS. WILLIAM PUSEY ISRAEL (MARY LEWIS WALN), PHILADELPHIA, PA.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

Put in your dishes Maple biscuit cut in slices. On the top of that put preserved quinces or peaches. Wet it with half a wine glass of Lisbon wine. On the top of that put the froth of whipped syllabub.

## TO MAKE THE WHIPS.

To 1 pint of cream add  $\frac{1}{2}$  pint Lisbon wine, the juice of a lemon, some orange. Put the whites of 3 eggs well beaten into the mixture; then whip all well together and fill into glasses.

## GERMAN PUFFS.

MISS ABIGAIL GREENOUGH PAINTER, BLOOMSBURG, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

1 pint of milk, 4 eggs, 4 tablespoonfuls of flour, 2 of butter. Mix the milk, butter and flour together, gradually adding the well beaten eggs. Beat thoroughly. Bake them in cups. When done sift over white sugar and eat with cream.

## LEMON CUSTARD.

MRS. GOODFELLOW'S COOKING SCHOOL, PHILADELPHIA, PA.

MRS. THOMAS PAINTER, SUNBURY, PA.

Beat the yolks of 10 eggs very light. Strain them, beat again, and beat with a pint of cream. Sweeten the juice of 2 lemons, add to the mixture, and stir over a slow fire to the usual thickness of a custard.

## SWISS CREAM.

MRS. GOODFELLOW'S COOKING SCHOOL, PHILADELPHIA, PA.

MRS. THOMAS PAINTER, SUNBURY, PA.

Take 1 quart of sweet rich cream and add 1 teaspoonful of vanilla. Let it come to a boil. Take off the stove; beat the whites of 6 eggs very, very light. Set the cream which must be nearly cold on the fire, stir the eggs slowly in and keep stirring  $\frac{1}{2}$  minute. Take from the fire, turn into a mold and stand in a cool place.

## "SIR WATKINS WILLIAMS WYNNE PUDDING."

"A Very Old English Recipe, Named in  
Memory of a Gallant Young Officer  
Who was the first to fall in the  
Battle of Alma in the Crimean War."

*Contributed by Miss Emma Alder Musser, Muncy, Pa.*

2 ounces ground rice,  $\frac{1}{4}$  pound sugar,  $\frac{1}{4}$  pound suet,  $\frac{1}{4}$  pound bread crumbs, 2 tablespoonfuls orange marmalade, 2 eggs, leaving out the white of one. Mix over night and put into a bowl which exactly holds it. Tie pudding cloth over bowl and boil next day for 4 hours.

## DESSERTS

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### APPLE FLOAT.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

1 quart of apples steamed, whites of 3 eggs well beaten, 4 tablespoonfuls of white sugar. Beat together for 15 minutes. Eat with cream plain, or whipped.

### AMERICAN CREAM.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

$\frac{1}{2}$  box gelatine, 1 quart milk. Set on the back part of the stove to dissolve. Beat yolks of 4 eggs with 6 tablespoonfuls sugar. Stir in milk when nearly boiling. When it boils, take from the fire and add whites of eggs beaten stiff with 5 tablespoonfuls of sugar. Flavor with 1 teaspoonful of vanilla.

### OLD ENGLISH TRIFLE.

FROM MRS. ELIZABETH FORSTER.

*Contributed by Miss Emma Alder Musser, Muncy, Pa.*

"Used by her Great-Great-Grandmother in England."

Lay macaroons over bottom of dish and pour in as much Lisbon wine as the cakes will absorb (or sherry wine). Pour over them a cold rich custard, (4 eggs to a pint of milk). It must stand two inches thick in dish. On these put a layer of raspberry jam, and cover the whole with a very high whip made the day before or rich cream, the whites of 2 eggs to a pint of cream, lemon peel and wine to taste. Beat the eggs and the cream separately, and then throw them together and set aside until the next day, when put over custard in dish.

### RICE WITH COMPOTE OF ORANGES.

FROM THE "PICAYUNE CREOLE COOK BOOK," NEW ORLEANS, LA.  
"BY PERMISSION."

$\frac{3}{4}$  cup of rice,  $1\frac{1}{2}$  pints milk, 1 quart of cream,  $1\frac{1}{2}$  cups of sugar, yolks of 8 eggs, 1 tablespoonful of vanilla, the grated peel of an orange, 12 sweet oranges, 1 pound of sugar, 1 gill of water,  $\frac{1}{4}$  of a grated nutmeg. Wash the rice clean, and boil according to recipe in about  $1\frac{1}{4}$  pints of water. In half an hour take off and drain off water

and press through a sieve. Add it to the milk, let it boil slowly a half hour longer in the double boiler. Whip the cream to a stiff froth and add the drain to the rice and milk, and set the whipped cream to cool until it is needed. Beat the yolks of the eggs and the sugar until they are very light. Add them to the boiling rice, stirring constantly. Let it cook two minutes, adding the grated peel of the orange. Take the mixture from the fire, then add the tablespoonful of vanilla and the grated nutmeg. Mix well, and set out to cool. When the mixture has become cold turn it into the freezer, after having removed the dasher, and let it set packed in rock salt and ice for three hours. Take the dozen oranges, peel and cut them crosswise into halves. Take out the cores with a sharp pen knife; set them in a dish ready for use. Put a pound of sugar to boil with 1 gill of water. After 10 minutes add the juice of  $\frac{1}{2}$  a lemon, put a few pieces of the oranges into this boiling liquid, and lay them out side by side in a flat dish. Pour over them the boiling syrup and set the dish in the ice-box to cool. When ready to serve wipe thoroughly the outside of the can that contains the pudding, and carefully wipe around the edges to remove any traces of salt. Wet a towel in boiling water and stand the can upon it. Open the can; put a round dish on top, turn quickly upside down, and remove the can. If the pudding adheres repeat the application of the hot towel at the bottom and around the can. Place the oranges on top and around the pudding, and pour over them the syrup, which has become cold, but not frozen, and serve immediately. This is a delicious, as well as an attractive dessert.

CHARLOTTE RUSSE.

MRS. HAYES, CLINTON, IOWA.

One quart of cream, add 6 wine glasses madeira wine, and whip to a froth, 8 eggs beaten separately, 4 tablespoonfuls of sugar beaten with the yolks,  $\frac{1}{2}$  ounce gelatine or isinglass dissolved in 1 pint of cream. Add all together, beating all the time until poured into the mold. Flavor with vanilla. Line the mold with sponge cake, and then pour in the mixture, and set away to harden.

CHARLOTTE RUSSE.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

Cover a box of gelatine with water and let it stand for at least an hour. Pack a bowl in cracked ice. Whip a quart of cream



thoroughly, and turn into the bowl. Sift over a cupful of powdered sugar, and stir in 3 tablespoonfuls of maraschino. Set the bowl with the gelatine in a basin of boiling water, and stir until the gelatine is dissolved, then strain into the whipped cream. Line a mold with very thin slices of sponge cake or lady fingers and pour the cream in. Set in the ice box to harden. 3 teaspoonfuls of vanilla and 6 of wine may be used instead of maraschino if preferred.

## FROZEN TAPIOCA CUSTARD.

MRS. SAMUEL J. PAUL, LOS ANGELES, CALIFORNIA.

2 quarts of milk, 14 ounces of sugar, 4 ounces of tapioca, 6 eggs, 1 ounce butter, 1 cup of cream whipped and stirred in when it begins to freeze. Flavor with vanilla. Soak the tapioca for three hours in water enough to cover it. Put the milk and sugar to boil in a double boiler. When the milk is scalding hot put in the tapioca, (but drain it from the water.) Boil until it is very tender; stir in the butter and the eggs well beaten; cook until the eggs are well done. Take the custard from the fire; when cool, flavor, and stir in the whipped cream gently, and freeze.

## FROZEN PUDDING.

MRS. SAMUEL J. PAUL, LOS ANGELES, CALIFORNIA.

1 quart of milk, 8 eggs, 8 tablespoonfuls sugar. Make a rich custard of these ingredients. When it is cold add  $\frac{1}{2}$  cup currants,  $\frac{1}{2}$  cup raisins stoned and chopped,  $\frac{1}{2}$  cup citron sliced and cut in small pieces,  $\frac{1}{2}$  cup candied cherries,  $\frac{1}{2}$  cup preserved limes,  $\frac{1}{2}$  cup preserved strawberries, vanilla to the taste, wineglass of maraschino cordial, and 1 quart of whipped cream. If this should not be sweet enough add more sugar to the taste, and freeze.

## COCOA WHIPS.

MRS. BISHOP, CLINTON, IOWA.

Beat sweet cream until solid. Have grated the white part of a good-sized cocoanut. Mix it with pulverized sugar  $\frac{1}{2}$  cup. Take a pint of thin cream and beat boiling hot. Have ready 2 beaten eggs, stir them in the hot cream. When cool stir in the milk from the cocoanut. Fill glasses half full and set them to get cold. Then mix the grated cocoanut and cream together, and lay on top.

## GAUTEAU DES POMMES.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Put three fourths of a pound of loaf sugar in a stewpan with a pint of water, and when dissolved and ready to candy take two pounds of apples pared and cored, the peel of a lemon, chopped very fine and a part of the juice. Boil it quite stiff and put in a mold. When turned out for use, stick it with blanched almonds and put a rich custard round it in the dish.

## APPLE CREAM.

MRS. BISHOP, CLINTON, IOWA.

Boil 12 large apples in water till soft. Press the pulp through a sieve, add  $\frac{1}{2}$  pound of loaf sugar. Whip the whites of 3 eggs, add them to the apples, and beat all together until very white and stiff. Serve it heaped up on a dish.

## CHERRY DESSERT.

MRS. BISHOP, CLINTON, IOWA.

Line a dish with pieces of bread nicely fried in sweet butter, and while hot grate on nutmeg and add to it some fresh cherries stoned and sweetened (not too much). Canned cherries heated are nearly as good.

## PEACH GLACÉ.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

Peel 2 quarts of peaches, place in a dish with 1 small cup of sugar, and set in a cool place for two hours. Mash fine, add 1 quart of water and freeze. You can use oranges.

## JELLY BLANC MANGE.

MRS. HAYES, CLINTON, IOWA.

Take 3 pints of sweet milk, add  $\frac{1}{2}$  box Cox gelatine. Let it stand half an hour. Then put on the stove to boil. When boiling add the well-beaten yolks of 4 eggs and 4 tablespoonfuls of powdered sugar.

Let it stand on the stove a few moments, stirring constantly. Then add the whites of the eggs beaten stiff, and take off the stove. Flavor, and pour into a mold. Eat with sweetened cream flavored with wine.

## NUT CREAM.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

Take 1 pint of hickory nut kernels, rub the skins off with a coarse towel, and pound to a paste. Add the white of one egg. Make a custard of  $\frac{1}{2}$  pint of sweet milk, the yolks of 2 eggs, and  $\frac{1}{2}$  cup of sugar. When cool add 1 teaspoonful of gelatine dissolved in a little warm water, stir in the paste; mix well. Whip  $\frac{1}{2}$  pint of rich cream, add to the mixture. Turn into a mold and set on ice until firm.

## PINEAPPLE CREAM.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

Soak  $\frac{1}{2}$  box of gelatine in  $\frac{1}{2}$  cup of cold water. Dissolve in  $\frac{1}{2}$  cup boiling water. Add 1 pint of grated pineapple and sugar if necessary. Put on ice and stir until thick, then add 1 pint of cream whipped. Peaches may be used instead of pineapple.

## FROZEN STRAWBERRIES.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

Mash 1 quart of strawberries, add  $\frac{1}{2}$  pint of sugar, and the juice of 2 lemons. Cover, and stand aside for 1 hour. Boil together  $\frac{1}{2}$  pound of sugar and 1 quart of water for five minutes. Strain and cool. Mix this with the berries. Turn into the freezer and churn slowly until the mixture is frozen. Serve with whipped cream.

## ALMOND ICE.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

Beat the yolks of 16 eggs with 1 pound of sugar until creamy. Pound to a paste  $\frac{1}{2}$  pound of blanched almonds with the white of 1 egg. Add 2 cups of water, put in a double boiler, put over the fire and stir until thick. Add 1 cup of candied orange and lemon peel. Turn into a freezer and freeze.

## PEACH SURPRISE.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

Into 1 quart of chopped peaches stir 1 cup of water, 1 pound of sugar and the unbeaten whites of 5 eggs. Turn into the freezer and churn until firm. Any kind of fruit will answer.

## CHAPTER IX.

### PUDDINGS AND SAUCES FOR PUDDINGS.

#### BAKED APPLE PUDDING.

MRS. BISHOP, CLINTON, IOWA.

Stew and strain 6 large apples. While hot add  $\frac{1}{2}$  pound of butter, 6 eggs beaten with 1-2 pound of sugar and the juice and grated rind of a large lemon. Mix all well together. Pound six crackers, butter a good-sized pudding dish. Strew in some of the cracker, then a layer of the apples, then cracker again, and so until the dish is full. Bake about an hour.

#### MERINGUE PUDDING.

MRS. WARREN G. GRIFFITH, PHILADELPHIA, PA.

One cup of rice to 1 pint of boiling water. When the rice is boiled dry, add 1 pint of milk, a piece of butter the size of an egg, 5 eggs and  $\frac{1}{2}$  cup of sugar. Beat the yolks and grated rind of a lemon with the rice and sugar. Butter a dish, pour in the mixture and bake slowly. Beat the whites to a stiff froth, add  $\frac{1}{2}$  cup of sugar and the juice of 1 lemon. When the pudding is nearly done spread on this frosting and bake till a light brown. Eat with cream.

#### TAPIOCA PUDDING.

MRS. A. MCCORMICK, CLINTON, IOWA.

One teacupful of tapioca. Let soak several hours in 1 pint of lukewarm water. Drain and rub smooth. Let come to a boil 1 quart of milk, add a little salt, then beat the yolks of 6 eggs with 1 small teacupful of sugar. Stir into the milk and let boil to the consistency of custard. Add the tapioca and let boil for ten minutes, stirring all the while. Flavor with vanilla. Pour into the pudding dish, and when cool cover with the whites of eggs beaten stiff with a little sugar. Put into the oven and brown over. This may be prepared the day before using.

## BATTER PUDDING.

MRS. A. McCORMICK, CLINTON, IOWA.

Beat 8 heaping tablespoonfuls of flour smoothly into 1 pint of milk and a little salt. Add 4 eggs beaten separately, the whites last. Mix thoroughly. Bake in a quick oven 3-4 of an hour. Eat with sweetened cream.

## WAPSIE PUDDING.

MRS. A. McCORMICK, CLINTON, IOWA.

Peel and slice thin apples enough to fill a pudding dish. Add nutmeg and butter. Pour over this a stiff batter made with sour cream sweetened with soda, a little salt. Bake in oven. Eat with cream.

## PRUNE PUDDING.

*Contributed by Mrs. M. J. Levan, Muncy, Pa.*

Seed and chop 1 cup of prunes; add  $\frac{1}{2}$  cup of sugar and the whites of 3 eggs beaten to a stiff froth. Bake in a shallow dish twenty minutes. Serve with whipped cream.

## BAKE WELL PUDDING.—OLD RECEIPT.

*Contributed by a Friend, Philadelphia, Pa.*

M. B. C.

One-half pound butter,  $\frac{1}{2}$  pound white sugar, 6 eggs beaten separately, juice of 2 large lemons, the grated rind of 3. Rub butter and sugar very well together before adding the eggs. Spread the bottom of the pastry with preserved peaches before the mixture is poured in. A deep pie dish must be used, as this is for only one pudding. Bake in a rather quick oven.

## STEAMED PUDDING.

*Contributed by Mrs. J. Howard Gaskill, Philadelphia, Pa.*

One and one-half coffee cups of suet chopped fine,  $\frac{3}{4}$  coffee cup stoned raisins,  $\frac{3}{4}$  coffee cup currants, 1 coffee cup sweet milk, 1 coffee cup New Orleans molasses,  $\frac{1}{2}$  coffee cup light brown sugar,  $3\frac{1}{2}$  coffee cups of flour, 1 teaspoonful of soda. Sprinkle flour over the fruit before putting into the batter, butter pan or pans and steam three hours

if in one tin, or 2 hours if in two. Place the steamer where the water will boil all the time and do not move until the pudding is done. Dissolve soda in boiling water and stir into the batter just before putting into the tin.

## CHERRY PUDDING.

*Contributed by Mrs. William A. Bruner, Muncy, Pa.*

Two eggs, 1 cup sweet milk,  $1\frac{1}{2}$  cups flour, 1 tablespoonful melted butter,  $\frac{1}{2}$  teaspoonful salt, 1 teaspoonful baking powder, 2 pounds cherries. Beat the eggs light, add the yolks, salt, butter, flour and lastly the baking powder. Beat well, and turn into a well-oiled baking dish. Put in the stoned cherries, and press down. Cover well with granulated sugar, and bake in a quick oven twenty-five minutes. Serve hot with cream sauce.

## PEACH COBBLER.

*Mrs. Thomas A. Ringgold, Maryland.*

Make a flaky pie paste, using 13 ounces of butter to a pound of flour. Roll into sheets not too thin; cover with peaches chopped a little and sweetened. Spread the peaches over the sheet of pastry. Roll up, beginning at one side, and rolling over and over until the sheet of pastry is all rolled up. Place in a baking pan in which has been sprinkled a little brown sugar and butter rubbed together and a little water has been poured. Bake the cobbler for  $\frac{3}{4}$  of an hour. When about half done, brush over the rolls with egg and water, and sprinkle with granulated sugar. Put back, and bake a light golden brown. Serve with wine sauce.

## STEAMED PUDDING.

MRS. HOLTON, CLINTON, IOWA.

One pint finely chopped suet, 1 pint of raisins, 4 eggs, 3 cupfuls molasses, 1 cupful sour milk, salt and spices to taste, 1 teaspoonful saleratus. Mix very stiff with flour. Steam 4 hours. Eat with hard sauce.

## PUDDING SAUCE.

MRS. HOLTON, CLINTON, IOWA.

One pint of water, 1 teacupful of sugar,  $\frac{1}{2}$  teacupful of butter, 2 tablespoonfuls wine, 1 tablespoonful of lemon. Boil a few minutes.

## PUMPKIN LEMON PUDDING.

MRS. GRANTHAM TAGGART, NEW CASTLE, DELAWARE.

*Contributed by Mrs. Nicholas F. Stahl, Bethlehem, Pa.*

Two cups of sugar, 1 cup of butter beaten together until very light, 5 eggs beaten separately, 1 large lemon, 1 teaspoonful cinnamon, a little nutmeg, 1 large tablespoonful brandy, 1 pint of cream, 6 cups of pumpkin after it is boiled and mashed. This makes five pies. Bake with bottom crust.

## A PLAIN PUDDING.

MRS. HOLTON, CLINTON, IOWA.

Make a dough as for biscuit. Roll out and spread with some tart fruit. (Wild plums are nice). Roll up and put in a bag and drop into boiling water. Keep boiling constantly. Eat with butter and sugar beaten to a cream.

## BIRDS'-NEST PUDDING.

MRS. A. MCCORMICK, CLINTON, IOWA.

Take  $\frac{1}{2}$  dozen good-sized tart apples. Peel and punch out the cores. Set them in a pudding dish. Make a batter of 1 cupful buttermilk,  $\frac{1}{2}$  cupful of cream, 2 eggs, a little salt, 1 small teaspoonful of soda, and flour enough to make a batter, about like fritters. Pour this around the apples, and bake in a quick oven. Eat hot with cream, or a sauce of butter and sugar.

## COTTAGE PUDDING.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Warm 3 tablespoonfuls of butter into which stir 1 cup of sifted sugar, 1 egg beaten light, 1 pint of flour, 2 teaspoonfuls of baking powder. Flavor with nutmeg. Bake  $\frac{1}{2}$  hour.

## WINE SAUCE.

One teacup of wine boiled, 1 egg beaten light with 1 teacup of sugar, butter the size of an egg, a little grated nutmeg. Stir all the time until it boils slowly, or it will curdle.



## QUEEN OF PUDDINGS.

MRS. TOMPKINS, CLINTON, IOWA.

One pint of nice grated bread crumbs, 1 quart of milk, 1 cup of sugar, the yolks of 4 eggs beaten, the grated rind of a lemon, a piece of butter the size of an egg. Bake until done, but not watery. Spread over the top of it a layer of jelly, or any sweetmeat you prefer. Then cover with the whites of 4 eggs beaten to a stiff froth in which has been stirred the juice of 1 lemon and 1 cup of sugar. Bake lightly. Eat with cold cream.

## SAUCE FOR PUDDING.

MRS. A. MCCORMICK, CLINTON, IOWA.

One cupful of sugar, with  $\frac{1}{2}$  cupful of butter and 1 egg beaten to a cream. Stir smoothly 1 tablespoonful of flour in a little cold water, pour it into 1 pint of boiling water. Let simmer a few minutes, then add the butter and sugar and let come to a scald. Flavor with extracts or liquor to suit taste.

## RICE PUDDING.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

One quart of rich milk, 2 tablespoonfuls of rice well washed, a tea-cupful of sugar, a piece of butter the size of a hickory nut, with nutmeg grated over. Bake two hours slowly, stirring the pudding with a spoon until it begins to thicken. Let it get very cold and eat with preserved quinces and cream.

## BOILED CUSTARD.

MRS. THOMAS PAINTER, SUNBURY, PA.

*A pupil of Mrs. Goodfellow's Cooking School, Philadelphia, Pa.*

Boil a quart of milk with a bit of cinnamon and  $\frac{1}{2}$  a lemon peel. Sweeten with  $\frac{1}{2}$  cup of white sugar, strain it, and when a little cool mix in gradually 7 well-beaten eggs and a tablespoonful of rose water. Stir all together over a slow fire until it is of proper thickness, and pour it into custard glasses. This makes fine boiled custard. The eggs should be beaten separately, and put in the last thing. Never put the whites in while the milk is hot, and always boil custard in a vessel set in boiling water.

## BAKED APPLE PUDDING.

MRS. WILLIAM WEAVER, PHOENIXVILLE, PA.

*Contributed by Mrs. Ernest R. Cassaday, Philadelphia, Pa.*

Six large firm apples grated, 3 tablespoonfuls of butter,  $\frac{1}{2}$  cup of sugar, 4 eggs, whites and yolks beaten separately, juice of 1 lemon and  $\frac{1}{2}$  the grated peel. Beat the butter and sugar to a cream, stir in the yolks, the lemon, the grated apples, lastly, the whites of the eggs. Grate nutmeg over the top. Bake until brown. Eat cold with cream.

## PLUM PUDDING.—OLD ENGLISH RECEIPT.

MRS. RANDALL.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

One pound of suet, 1 pound of sugar, 1 pound of raisins, 1 pound of currants, 1 pound of flour or bread crumbs,  $\frac{1}{2}$  pound candied lemon,  $\frac{1}{2}$  pound candied citron, 8 eggs beaten light, salt and spices to taste; mix with 1 quart of milk.

## CARMEL PUDDING.

ALICE KINGSTON.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

Six or seven lumps burnt sugar, 1 pint of milk, 3 eggs. Put the sugar into the boiling milk, and add to it the eggs well beaten. Flavor with a little vanilla. Stir this into a buttered mold and bake slowly.

## DELMONICO PUDDING.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS. GOOD-FELLOW, PHILADELPHIA, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Boil 1 quart of milk, mix 3 tablespoonfuls of cornstarch in  $\frac{1}{2}$  pint of milk and add it to the boiling milk. Let the starch boil 3 minutes, stirring all the time. Beat the yolks of 5 eggs, 6 tablespoonfuls of fine sugar and stir them in the boiling starch, but do not let them boil. Flavor with vanilla. Beat the whites to a stiff froth with 4 tablespoonfuls of sugar and put them on the starch. Brown in a quick oven. To be eaten cold with cream.

DOVE PUDDING.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS. GOOD-FELLOW, PHILADELPHIA, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Three cups of flour, 1 cup of suet chopped fine, 1 cup of molasses 1 cup of milk, 1 cup of currants,  $\frac{1}{2}$  cup of raisins, spice or extracts to taste. Place in a pan or mold, steam  $2\frac{1}{2}$  hours. Eat with wine sauce.

LEMON PUDDING.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS. GOOD-FELLOW, PHILADELPHIA, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

One pound of sugar, 1 pound of butter, 10 eggs, the rind of 3 and juice of 2 lemons, 4 pulverized crackers, sugar and butter beaten to a cream and other things added. Bake slowly.

POTATO PUDDING.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS. GOOD-FELLOW, PHILADELPHIA, PA.

*Contributed by Mrs. Wm. P. I. Painter, Muncy, Pa.*

Of butter and sugar each  $\frac{3}{4}$  of a pound beaten well together, 2 pounds of potatoes boiled well and sifted through a colander, then mix with the sugar and butter 8 eggs beaten light. Add 1 glass of brandy and 1 of wine, a little rose water, cinnamon and nutmeg. This will make four puddings to be baked in puff paste.

APPLE PUDDING.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS. GOOD-FELLOW, PHILADELPHIA, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Eight tablespoonfuls of apples boiled and strained through a sieve, 5 eggs beaten light,  $\frac{1}{2}$  pound of butter,  $\frac{1}{2}$  pound of sugar. Cream them together, a grated orange or lemon peel with the juice, a nutmeg grated, a glass of wine and 4 crackers fine. Bake from thirty to forty minutes.

## OXFORD PUDDING.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS. GOOD-FELLOW, PHILADELPHIA, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

One half pint of bread crumbs,  $\frac{1}{2}$  pint of cream, 1 pint of milk warmed and added to the bread, 6 eggs, a cup of dried currants, sugar, spices and extracts to taste. Bake or steam.

## CLARA BALDY'S PUDDING.—DANVILLE, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

One quart of milk, bread to thicken,  $\frac{1}{2}$  pound of currants, 1 cup of brown sugar, 9 eggs beaten light, butter the size of an egg, 1 teaspoonful of cinnamon. Beat the milk and bread together. When well soaked run through a colander. Mix the pudding thoroughly together and bake until done.

## BROWN BETTY.

MRS. GEORGE L. I. PAINTER, MUNCY, PA.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Pare and slice your apples, grease a pan with butter, put in a layer of apples, then sugar and grated nutmeg, then a layer of bread made fine and some butter, another layer of apples and so until the pan is full. Bake till done. To be eaten with wine sauce or sugar and cream.

## COTTAGE PUDDING.

MRS. ALEXANDER BLACK, VIRGINIA.

*Contributed by Mrs. Robert M. Patterson, Philadelphia, Pa.*

One egg, 1 tablespoonful of butter,  $\frac{1}{4}$  cup of sugar,  $\frac{1}{2}$  cup of sweet milk, 2 cups of flour, 2 teaspoonfuls of baking powder. Bake quickly. Serve with hot sauce.

## BATTER PUDDING.

*Contributed by Mrs. Robert M. Patterson, Philadelphia, Pa.*

Two tablespoonfuls of butter, 4 tablespoonfuls of sugar, 2 eggs,  $1\frac{1}{2}$  cups of milk,  $1\frac{1}{2}$  teaspoonfuls of baking powder,  $1\frac{1}{2}$  cups of flour.

## BREAD PUDDING. 1800.

MRS. WILLIAM PUSEY, CHRISTIANA, DELAWARE.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Grate or crumb as much stale bread, omitting the crust, as will fill a pint bowl. Boil  $1\frac{1}{2}$  pints of good milk with a broken stick of cinnamon in it. Strain the milk and pour it boiling over the bread. Sweeten it with three large tablespoonfuls of sugar, and a large tablespoonful of fresh butter. Beat 4 eggs till very thick and smooth, and add them gradually to the mixture, when it is lukewarm. It will be much improved by the grated peel and juice of a lemon or orange. Bake it in a deep dish or mold. Sift white sugar over it. Eat hot with sweet sauce, flavored with nutmeg.

## RICE PUDDING.

*Contributed by "Edouard," Hotel Edouard, Philadelphia, Pa.*

Only  $2\frac{1}{2}$  tablespoonfuls of rice carefully picked and washed, 1 small teacup of sugar, 1 pint cream,  $\frac{1}{2}$  pint milk, 1 piece vanilla. Cook very slowly in the oven 4 hours, increase the proportions for a larger pudding.

## ENGLISH PLUM PUDDING.—VERY OLD RECEIPT.

*Contributed by Mrs. John Burroughs, Philadelphia, Pa.*

One pound currants,  $\frac{1}{2}$  pound raisins, 1 pound of suet,  $\frac{1}{2}$  pound citron, 3 lemons grated and squeezed, 1 tablespoonful of powdered allspice, 2 teaspoonfuls of powdered cloves, 1 nutmeg grated,  $\frac{1}{2}$  pound of stale bread grated fine,  $\frac{1}{2}$  pound of flour, 1 pint of milk, 1 pound of brown sugar, 8 eggs, add a little salt to the eggs. Beat them very light. Next add a little of the milk, then the flour, and more milk, then bread crumbs, suet and fruit, lastly the spices. Boil the pudding in a tin mold from 8 to 12 hours, having the water boiling hot before the mold is placed in the pot. Serve with fairy butter or brandy sauce.

## SNOW PUDDING.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Two-thirds box of Cox's gelatine,  $1\frac{1}{2}$  cups granulated sugar, 4 eggs, juice of two large lemons, one quart milk, one teaspoonful of

vanilla, one pint boiling water. Cover the gelatine with cold water, let it stand one-half hour, then add the boiling water, stir until it is dissolved. Add the lemon juice and one and one-half cups of granulated sugar. Place on the ice until cold. Beat the whites of the eggs stiff and add to the mixture. Beat until very stiff and white as snow.

#### CUSTARD.

Boil the milk, add the yolks of the eggs, beaten very light, with one-half cup of sugar, add to the milk, stirring all the time until it boils about three minutes. Remove from the fire, flavor with vanilla. When cold serve with the pudding.

#### PUDDING SAUCES.

##### BRANDY SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

4 tablespoonfuls butter, whites of 2 eggs, 1 gill brandy, 1 cup powdered sugar, 1 gill boiling water. Beat the butter to a cream, add gradually the sugar and beat until white and light, then add the whites, beating all the time. When ready to serve, add the brandy and boiling water, stand the bowl in a basin of boiling water over the fire, stir until light and creamy, and it is ready for use.

##### COTTAGE PUDDING OR YELLOW SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

When the pudding is mixed leave in the dish about two *small* tablespoonfuls of the batter, add butter the size of an egg, about one-half a cup of sugar, and flavor to taste (brandy or vanilla); add enough boiling water to make a nice sauce; mix well.

##### FOAMY SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

$\frac{1}{4}$  cup of butter, whites of 2 eggs, 1 cup powdered sugar, 1 gill boiling water, 1 gill sherry or brandy, or a teaspoonful of vanilla. Beat the butter to a cream, then gradually add the sugar and beat until white; then add the white of one egg, unbeaten; beat again, then add the remaining white, and beat the whole until *very, very* light.

When ready to serve, add the flavoring and boiling water, stand the bowl in a basin of boiling water over the fire, and stir until frothy — no longer. Take from the fire and serve immediately, or it will lose its lightness.

HARD SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

$\frac{1}{4}$  cup butter, 1 cup powdered sugar, whites of 2 eggs, 1 teaspoonful vanilla, or 1 tablespoonful brandy. Beat the butter to a cream, add gradually the sugar, and beat until very light; add the whites, one at a time; beat again until frothy, then add the flavoring; beat again and set on the ice to harden.

SOFT CUSTARD SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 pint milk, 3 eggs,  $\frac{1}{2}$  cup powdered sugar, 1 teaspoonful vanilla. Put the milk on to boil in a double boiler. Beat the eggs and sugar together until light and creamy, then stir them into the boiling milk and stir over the fire until they begin to thicken, no longer, or the sauce will curdle. Take from the fire, add the vanilla and stand away to cool.

ORANGE OR LEMON SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

One tablespoonful cornstarch, 1 tablespoonful butter,  $\frac{1}{2}$  cup sugar, 1 egg, 1 pint boiling water. Put the cornstarch, egg, butter and sugar into a bowl and beat them well; now pour over them the boiling water and stir over the fire until thick; take from the fire and add the juice and rind of one lemon, or the juice of two and rind of one orange.

YELLOW SAUCE.

*Contributed by Mrs. Oliver E. McClellan, Philadelphia, Pa.*

Two tablespoonfuls of butter, 4 tablespoonfuls granulated sugar, yolks of 3 eggs beaten a little, 1 tablespoonful of rum or brandy, 1 tablespoonful of lemon juice, 1 small quarter grated nutmeg. Heat butter and sugar together until melted in a farina boiler, add yolks of eggs, beat well, cook until consistency of *thick* cream, beating all the time. When ready to serve add lemon, liquor and nutmeg, give a hard beating.

## VANILLA SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

One pint milk, yolks of four eggs, 2 tablespoonfuls sugar, 1 teaspoonful vanilla. Put the milk on to boil in a farina boiler. Beat the yolks and the sugar together until light, then add them to the boiling milk; stir over the fire for two minutes. Take off, add the vanilla, and put away to cool.

## WINE SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Yolks of 3 eggs,  $\frac{1}{4}$  pound sugar, 6 ounces butter, 1 gill boiling water,  $\frac{1}{2}$  pint wine. Beat the butter to a cream, then add the sugar; beat again, add the yolks, and beat until perfectly light and frothy. then add the wine, water and nutmeg. Stand the bowl in a pan of boiling water over the fire and stir continually five minutes. Serve hot.

## DUCHESS SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Two ounces grated chocolate,  $\frac{1}{2}$  pint milk,  $\frac{1}{2}$  cup sugar, 2 egg yolks. Boil the chocolate in the milk with the well beaten egg yolks and sugar — as thick as honey. Flavor with vanilla.

## HOT CHOCOLATE SAUCE FOR ICE CREAM.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Boil together  $1\frac{1}{2}$  cupfuls of water and 1 cupful of sugar for two minutes. Add 1 tablespoonful of arrow root, dissolved in a little cold water. Stir for a moment, then boil until clear. Add 2 tablespoonfuls of chocolate, which has been dissolved in a little hot water, and boil three minutes longer. Take from the fire; flavor with 1 teaspoonful of vanilla. Pour over vanilla ice cream.

## HUCKLEBERRY PUDDING.

*Contributed by Mrs. Fannie Williams-(Cook), Philadelphia, Pa.*

2 boxes of huckleberries, 5 cups of flour,  $\frac{1}{2}$  pound of butter, 3 eggs, 1 large cup sugar, 2 cups milk. Beat the eggs and butter to a



cream, add milk and 3 cups of flour alternately to the creamed butter and eggs, 2 cups of flour with the berries, 2 tablespoonfuls of royal baking powder. Grease a large pan with lard and bake 25 minutes.

SAUCE.

One-half pound of butter, 2 cups powdered sugar, whites of 2 eggs. Stir to a light cream and flavor with wine. Serve 15 people.

## CHAPTER X.

### PASTRY AND PIES.

#### PUFF PASTE.

A Pupil of Mrs. Goodfellow's Cooking School, Philadelphia, Pa.  
MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

#### WE ALWAYS USE PASTRY FLOUR.

1  $\frac{1}{4}$  pounds of flour, take 1 pound of butter. Leave out nearly  $\frac{1}{4}$  of your flour and rub  $\frac{1}{4}$  of your butter in the flour. Mix in 1 pint of ice water with a knife, then roll out and divide the remaining  $\frac{3}{4}$  of butter and roll it out three times, taking care to dust the  $\frac{1}{4}$  of flour you left out over the butter until you work it all in thoroughly. Place on the ice for some time before using. Take a bowl and make it very cold. Wash the butter with the hands in ice water until it becomes soft, then put it on the ice until wanted. Flour the board, make a hole in the center and put into this a small lump of washed butter and the salt. Work this well, add gradually the ice water, and gradually work in the flour. When all is worked in, roll out on the board, cut the paste in halves, roll out each half into a sheet, break the butter into small bits and lay it over the sheet. Dredge it with flour, cover with the other sheet. Roll from you into a long thin sheet, fold in first the sides, then the ends. Turn the paste around so that the paste will run from you; roll again, fold as before, place on the ice for thirty minutes, roll and fold again, and stand on the ice. Do this until you have rolled it four times. Stand it on the ice three hours or longer and it is ready for use. In baking puff paste the paste should be very cold when it is put in the oven, and the oven should be very hot.

#### PLAIN PASTE.

MRS. HAYES, CLINTON, IOWA.

1 quart of flour,  $\frac{1}{2}$  pound of butter,  $\frac{1}{4}$  pound of lard, salt and ice-water. Wash the butter well and place it on the ice. Sift the flour

and salt together in a bowl, rub the lard in the flour and mix it with the ice-water gradually. Dust the board and pin lightly with flour. Put the paste on it and roll from you until you have a thin sheet. Take some butter from the ice, and break into small pieces all over the sheet of pastry. Sprinkle all over the sheet of pastry and butter with flour. Fold the sides, then the ends, and roll from you again. Fold the same way, and roll out again. Do this four times, then fold, lay on a plate, cover with a napkin and stand on the ice for some hours.

## PLAIN CHOPPED PASTE.

Very Fine.

Los Angeles, Cal.

1 pint of pastry flour, 1 cupful of butter, 1 teaspoonful of salt and a small half cupful of ice water. Put the flour, salt, and butter in a wooden bowl, chop all together until the butter is thoroughly mixed with the flour, then add the ice water. When well mixed sprinkle the board with flour, turn the paste on it and roll into a flat piece. Place on the ice. When hard use the same as puff paste.

## MINCE PIES.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS. GOOD-FELLOW, PHILADELPHIA, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Take 2 pounds of the best beef, the same quantity of suet, 1 beef tongue, 1½ pounds of apples, 1 pound of raisins, 1 of currants, add sherry wine and brandy to your taste, and some grated nutmeg and hard cider to make them thin enough. Bake in puff paste.

## CREAM PIE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

MISS MONTMOULLIN, PHILADELPHIA, PA.

Sugar 1½ cups, butter size of an egg, 2 eggs, 1 cup of milk, soda and cream of tartar alias "Devil's dust," 3 cups of flour; bake in round tins: cream to go between; ½ pint of milk, 7 teaspoonfuls flour or corn-starch, 1 egg, 1 cup of sugar, flour, egg and sugar beaten together. Stir into boiling milk. Flavor with vanilla and sugar to taste.

## PIE CRUST.

MRS. HAYES, CLINTON, IOWA.

1 quart of flour, 1 cup of lard kept cool, 1 teaspoonful of salt,  $\frac{1}{2}$  cup of cold water. Beat the lard and flour thoroughly with a knife, then add the water. Don't touch the hands to it until ready to roll, and then as little as possible. This will make two pies.

## BAMBRIES.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

$\frac{1}{2}$  pound of raisins, 2-3 cup of sugar, 1 egg, juice and rind of 1 lemon. Make puff paste. Cut like turnovers. Fill with mixture, and bake. Stick each one with a fork before putting in the oven.

## MOLASSES PIE.

*Contributed by Mrs. Robert M. Patterson, Philadelphia, Pa.*

4 eggs (beat whites separately), 1 teacup full of brown sugar, 2 tablespoonfuls of butter. Beat all together. Stir in a teacupful of molasses, nutmeg to taste. Add the whites of eggs last. Bake on one crust.

## CREAM PIE.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

1 coffee cup powdered sugar and same of flour. Beat the sugar with 4 eggs in the flour. Put in  $\frac{1}{2}$  teaspoonful cream tartar,  $\frac{1}{4}$  teaspoonful of soda. Bake in jelly pans, split and fill with custard. 1 pint of milk boiled, 1 teacup of granulated sugar, 1 tablespoonful of corn-starch, 2 eggs, flavor to suit the taste.

## PUMPKIN LEMON PUDDING.

MRS. GEORGE L. I. PAINTER, MUNCY, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

2 cups of sugar and 1 cup of butter beaten together until light, 5 eggs beaten separately, 1 large lemon. Grate the rind and use the juice, 1 teaspoonful of cinnamon, a little nutmeg, 2 tablespoonfuls of brandy, 1 pint of cream, 6 cups of pumpkin, after it is boiled and mashed. Use puff paste. This makes five pies.

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### LEMON PIES.

MRS. GEORGE L. I. PAINTER, MUNCY, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

1 lemon, 1 cup of sugar, 1 egg,  $\frac{1}{2}$  cup of cream, small lump of butter, 3 large tablespoonfuls of flour, 1 pint of boiling water. Beat the eggs and sugar until light, add the cream, and the butter melted. Grate the yellow rind from the lemon, add the juice of the lemon with the flour and boiling water. Make a rich pie crust which makes three pies.

### WHITE POTATO PIE.

*Contributed by Mrs. William Henry Kennedy, Philadelphia, Pa.*

MRS. GOODFELLOW'S RECIPE.

$\frac{1}{2}$  pound of butter,  $\frac{1}{2}$  pound of sugar creamed together; add  $\frac{1}{2}$  pound of white potatoes boiled and grated, 4 eggs well-beaten, a gill of cream, a glass of wine, brandy and rose-water mixed. Flavor with cinnamon or nutmeg. Bake in puff paste.

### "A COLLECTION OF CHOICE HOME RECIPES."

MRS. F. S. GIGER, PHILADELPHIA, PA.

### PANCAKES.

"Shrove Tuesday is Pancake Day."

1 quart of flour, 4 eggs, 2 tablespoonfuls melted butter, 1 tablespoonful brandy, sufficient quantity of lukewarm milk to make a thin batter. Beat the eggs until light, add to them the milk; add this gradually to the flour, stirring all the time. Add the brandy, butter, and  $\frac{1}{2}$  teaspoonful of salt. Beat well, and add the remainder of the milk. Give a good beating, and stand away in a cool place for three hours. Put 1 large tablespoonful of butter in the frying pan and stand over a good fire. When hot put a ladle of the batter in the frying pan; spread over so as to cover the entire bottom of the pan. Fry a delicate brown, then turn, and brown the other side. Spread with a thin layer of jelly, roll, dust with powdered sugar, and serve hot.

## GREEN GOOSEBERRY PIE.

Pick the berries, and wash them well. Put in a preserving kettle with a little water; cook until tender. Add an equal quantity of sugar to the berries, cook a little longer. Then have your pie pans lined with pastry. Pour in the berries until the pan is quite full. Cover with a top crust and bake a delicate brown. Before serving cover the top with powdered sugar.

## RIPE GOOSEBERRY PIE.

Wash and pick the berries well; add 1 pint of berries to every pie. Line a deep pie pan with puff paste. Pour in the berries, cover with  $1\frac{1}{4}$  cups of sugar, 2 tablespoonfuls water; cover with pastry, and bake in a quick oven 35 or 40 minutes. Before sending the pie to the table cover with powdered sugar.

## CHERRY PIE.

Have the cherries examined, stone them, and have the pie plates lined with puff paste. Put in the cherries, cover thickly with sugar. Add 2 or 3 tablespoonfuls of water. Cover with a top crust, and bake in a moderate oven.

## CHERRY TARTS.

Stone and stew the cherries, adding a little water to keep from burning, and sugar to the taste. Line a pie pan with pastry. Fill with the cherries and bake without a top crust.

## SLICED APPLE PIE.

Line a deep pie plate with puff paste. Peel and core the apples, and slice very, very thin. Put in a layer of apples, sprinkle thickly with sugar, and grate a little nutmeg, then another layer of apples and then the sugar and nutmeg, and so on until the pie crust is full; add a tablespoonful of water. Cover with a top crust and bake in a moderately quick oven.

## DAMSON PIE.

Wash and stew the damsons. As you are ready to take them from the fire add the sugar. When they get cool, line the pie plate with puff paste, fill with the damsons, and cover with pastry. Put in the oven and bake a delicate brown.

## BLACKBERRY TARTS.

Crush the berries as for jam; stew with half the quantity of sugar. After the berries have boiled for thirty minutes mix 2 tablespoonfuls of flour with a little water until very smooth. Stir in the berries and cook a few minutes longer. Let the berries get cool, and fill the pie pans lined with puff paste. Bake without an upper crust.

## PEACH PIE.

Peel and slice very thin very ripe peaches. Line deep pie plates with pastry. Fill full to the top with the sliced peaches. Sprinkle liberally with sugar. Put a very little water into each pie and cover with a sheet of pastry rolled very thin. Put into the oven and bake a delicate brown.

## MRS. YOHE'S APPLE TART.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Have ready a tin lined with pastry. Pare and halve medium-sized apples, (apples must be tender), place in the dish with a lump of butter on each piece, spread thickly with light brown sugar, a little cinnamon, and about three tablespoonfuls of water. Bake in a hot oven.

## STRAWBERRY TARTS.

*Contributed by Mrs. J. T. Thompson, Muncy, Pa.*

3 cups flour, 8 ounces of butter, or 3 tablespoonfuls, 3 tablespoonfuls of water to every cup of flour. Have all ingredients cold. Bake shells first, then fill with the following:

## SYRUP FOR TARTS.

2 cups of sugar,  $\frac{3}{4}$  cups of water boiled to a syrup. Fill shells with strawberries cut in halves. Pour over them the syrup, and top the whole with whipped cream. 1 quart of flour and 12 ounces of butter makes twenty tarts.

## SWEET POTATO PIE.

Boil the potatoes and peel them; rub through a colander, and to every pint of potatoes take a cupful of rich cream, 4 eggs beaten separately. Cream a cup of butter and one of sugar together, add

the yolks to the sugar and butter, and beat well. Then stir in the potatoes, and beat again. Season with grated nutmeg and a wine glass of brandy. Gently stir in the beaten whites of the eggs. Line deep pie plates with puff paste, and fill with this mixture. Put into the range and bake. This must have no top crust.

#### LEMON CUSTARD.

*Contributed by Mrs. Maxwell Stevenson, Philadelphia, Pa.*

Grate the rind and squeeze the juice of 4 lemons, 2 teacups of milk, 4 tablespoonfuls cornstarch, wet with milk, and boil; 4 teacups of sugar, yolks of 6 eggs well beaten, stirred in the corn-starch while boiling. Beat the whites of eggs with 6 tablespoonfuls of pulverized sugar, and spread on top when pies are done. Bake the custard in puff paste.

#### RHUBARB PIE.

Wash and wipe the tender stalks of the rhubarb, and cut into small pieces. Slice each piece very thin. Line deep pie plates with puff pastry and fill very full with the sliced rhubarb. Put 8 heaping tablespoonfuls of sugar over the rhubarb, cover with pastry, and bake in a moderate oven for thirty minutes.

#### NEW ENGLAND PUMPKIN PIE. OLD RECEIPT.

*Contributed by a Friend, Philadelphia, Pa.*

Mrs. M. B. C.

1 quart of stewed pumpkin, 9 eggs beaten separately, 2 quarts milk, 1 teaspoonful ground mace, 1 of cinnamon, 1 of nutmeg, 1½ of white sugar, wine to suit taste. This quantity will make several pies. Add brandy, to taste.

#### APPLE SAUCE CUSTARD.

*Contributed by Mrs. Ernest Randolph Cassaday, Philadelphia, Pa.*

1 large cup apple sauce, same of milk, ½ cup of sugar, 2 eggs, 1 teaspoonful flour, same of melted butter. Flavor with nutmeg or cinnamon. Bake with rich bottom crust.

#### MINCEMEAT.

Mincemeat made in the fall or early winter and packed in stone crocks will keep until spring if it is covered with spiced brandy.



Whenever any is taken from the jar a little more brandy and a little more sugar should be added to the remainder before it is again covered up in the crock. The ingredients, however, should be of the best quality, and the meat boiled the day before it is chopped. Mince-meat pies are always made with a cover of crust, and should be warmed before being served.

## MINCEMEAT. VERY OLD. 1806.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Take 2 large fresh tongues. After boiling them for two hours allow to get cold, and after skimming mince very fine. Chop three pounds of beef suet, six pounds of sultana raisins, and 6 pounds of finest pippin apples, which have previously been pared and cored. To this add 3 pounds of currants, well-picked, washed and dried, 2 large tablespoonfuls of powdered cinnamon, 1 pound of sweet almonds, 1 ounce of bitter almonds, blanched and pounded in a mortar with  $\frac{1}{2}$  pint of rose water, 4 powdered nutmegs, 2 dozen beaten cloves, 1 dozen blades of mace powdered, and the juice and grated rind of 4 large lemons, together with a pound of pulverized sugar and 1 pound of citron cut into pieces. Mix all the ingredients well, and moisten with a pint of brandy. The citron need not be added until it is placed in the pie. Then place the mincemeat in a stone crock with brandy paper and cover closely. This mincemeat should be baked in puff paste.

## MRS. DORSEY'S IMPROVED MINCEMEAT.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

6 pounds round of beef, 6 pounds of raisins, 6 pounds of currants, 6 pounds of sugar,  $\frac{1}{4}$  peck of finely flavored apples, juice of 12 lemons and 18 oranges, 1 pound of citron,  $\frac{1}{2}$  pound candied orange and lemon peel each, 1 pound Persian dates, 1 pint of brandy, 2 quarts of sherry, 8 nutmegs, 1 teaspoonful ground cloves, 2 teaspoonfuls ground allspice, 1 ounce mace, 2 ounces cinnamon ground,  $\frac{1}{2}$  gallon peach syrup, not a bit of suet, any kind of preserves, peach, plum, quince, as you fancy,  $\frac{1}{2}$  pint of Jamaica rum. When you do not have the peach syrup double the quantity of sugar.

## CHAPTER XI.

### ICE CREAM, WATER ICES, SHERBETS, FROZEN FRUITS AND PUDDINGS.

#### VANILLA ICE CREAM.

BISHOP VAIL'S RECEIPT. MRS. JOHN TAGGART, SALT LAKE CITY, UTAH.

*Contributed by Mrs. Fr derick S. Giger, Philadelphia, Pa.*

1 quart and  $\frac{1}{2}$  pint thick cream, "Double C." (very thick), 1 quart new milk, 12 ounces, or (12 tablespoonfuls sugar), 2 even tablespoonfuls of arrow root; flavor with vanilla bean. Boil milk, sugar, arrow root and vanilla bean together. When cold, strain, add cream, and freeze. This is a delicious receipt.

*A Collection of Pennsylvania, Virginia and South Carolina Home Recipes for Ice Creams, Sherbets, Frozen Fruits and Ices.*

#### CARAMEL ICE CREAM.

1 quart milk, 1 quart cream, 8 eggs, 1 tablespoonful sugar, 8 or 10 tablespoonfuls caramel. Put the milk into a farina boiler. While it is heating beat the eggs well and add the sugar to them. Beat well together, and when the milk is near boiling stir in the eggs and sugar. Stir constantly until the eggs are well done, and you have a rich custard. Take from the fire and strain through a sieve. When cold add the cream and the caramels, and freeze.

#### CAF  FRAPPE.

Allow to each quart of water 6 ounces of sugar and a tablespoonful of white of egg. Grind the coffee fine, and put it in a double boiler. Bring the water to a quick boil, and pour it over the coffee. Stir well with a wooden spoon and cover. Stand it over a very moderate fire for ten minutes. Stir a moment, settle, and strain through a flannel or 2 thicknesses of cheese cloth. Add sugar, and

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stir until dissolved. Add the white of an egg, and turn into a freezer and freeze. When like wet snow or soft mush, serve.

### COFFEE ICE CREAM.

2 quarts cream, 1 pint of sugar, yolks of 4 eggs,  $1\frac{1}{2}$  pints boiling water,  $\frac{1}{2}$  cupful coffee ground fine. Make the coffee in a small biggin, using the dry coffee and boiling water. Put the filtered coffee and sugar into a saucepan and boil for twenty-five minutes. Beat the yolks of the eggs well, and beat them into the syrup. Take from the fire, and beat for three minutes. Then stir in a cupful of the cream, and cool. When cold add the remainder of the cream, and freeze.

### CHOCOLATE FRAPPÉ.

Grate 4 ounces of Baker's chocolate, add to this a pint of boiling water. Place over the fire and stir until it boils and thickens. Put 1 pint of milk into a double boiler. When it becomes scalding hot turn into the chocolate. Move this to the back of the stove while you make a syrup of 2 cups of sugar and 1 cup of water. Boil until it spins a thread. Add this to the chocolate. Whip  $\frac{1}{2}$  pint of cream to a stiff, dry froth. When the chocolate becomes cold stir in the whipped cream. If not sweet enough to the taste add more sugar and a little extract of vanilla. Turn into a freezer and freeze to a mushy consistency. Serve.

### VANILLA ICE CREAM.

1 quart of cream,  $\frac{1}{2}$  pound of sugar, 1 vanilla bean, or 2 tablespoonfuls of extract. Put the sugar, half the cream, and the beans split in halves to boil in a farina boiler. Stir constantly for ten minutes. Take from the fire, take out the bean and with a blunt knife scrape out the seeds and the soft part from the inside of the bean, being careful not to lose one drop. Mix the seeds carefully with the cream, and stand away to cool. When cold add the remaining cream and freeze. This will serve six people.

### RASPBERRY ICE CREAM.

1 quart of cream, 1 quart of raspberries, 1 pound of sugar, juice of 1 lemon. Put half the sugar and half the cream on to boil in a farina boiler. When the sugar is dissolved stand aside to cool.

Add the remaining half the sugar and the lemon juice to the berries, mash, and stand aside one hour. Then strain through a fine muslin. Add the remaining half of the cream to the sweetened cream, and freeze. When frozen stir in the fruit juice. Beat thoroughly, and finish as in preceding receipts. If canned fruit is used less sugar will be preferred.

#### CARAMEL ICE CREAM.

Put 4 ounces of granulated sugar in an iron frying pan and stir over the fire until the sugar melts, turns brown, boils, and smokes. Have ready 1 pint boiling milk, turn the burnt sugar into this, stir over the fire one minute, and stand away to cool. When cold, add  $\frac{1}{2}$  pound of sugar, 1 quart of cream, 1 tablespoonful vanilla sugar, or the same of the extract. Mix well, and freeze. When frozen remove the dasher, stir into the cream 1 pint of whipped cream. Re-pack, cover and stand for two hours to ripen. This will serve twelve persons.

#### COFFEE ICE CREAM.

1 quart of cream,  $\frac{1}{2}$  pound pulverized sugar, 4 ounces of Mocha and Java coffee. Have the coffee ground closely, put it in a farina boiler with 1 pint of the cream, and steep for ten minutes; then strain it through a fine muslin, pressing it hard to get all the strength. Add the sugar; stir until it is dissolved, add the remaining pint of cream, cool, and freeze. Remove the dasher, re-pack, cover and stand away for two hours. This will serve six persons.

#### RASPBERRY WATER ICE.

1 quart raspberries,  $1\frac{1}{4}$  pounds sugar, 1 quart of water, 1 cup red currants, 2 lemons, juice only. Rub the raspberries and currants through a fine sieve. Mix with the sugar, the lemon juice and water, and allow it to stand for an hour or more. Strain through a cheese cloth, and freeze.

#### LEMON WATER ICE.

4 nice lemons, 1 quart water, 1 orange,  $1\frac{1}{4}$  pounds of sugar. Put the sugar and water on to boil; grate the yellow rind from 3 lemons and the orange; add to the syrup. Boil five minutes, and stand away to cool. Peel the orange and lemons, cut them in halves; take out the seeds and squeeze the juice. Mix this with the syrup, strain through a cloth, pour into the freezer and freeze.

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### STRAWBERRY ICE CREAM.

Make precisely the same as raspberry ice cream, omitting the lemon juice and using  $1\frac{1}{2}$  quarts of berries.

### ORANGE WATER ICE.

8 oranges, 2 lemons,  $1\frac{1}{2}$  pounds of sugar, 1 quart of water. Make the same as lemon water ice, grating the rinds from the oranges.

### PINEAPPLE WATER ICE.

1 quart can grated pineapple,  $\frac{1}{2}$  pound of sugar, 1 quart water, 2 lemons, juice only. Mix the grated pineapple, sugar, and lemon juice and water together. Stir until the sugar is dissolved. Strain through a cheese cloth, pour into the freezer and freeze.

### STRAWBERRY WATER ICE.

3 pints very nice strawberries, 1 pound sugar, juice of 2 lemons. Rub the strawberries through a fine sieve. Add the sugar and lemon juice and water to the strawberries. Stand aside for one hour until the sugar is dissolved. Strain through a cheese cloth. Turn into a freezer and freeze.

### RASPBERRY SHERBET.

*Contributed by Mrs. James Rankin, Muncy, Pa.*

Mash 1 quart of red raspberries with 1 pound of sugar and juice of 1 lemon. Soak 1 tablespoonful of gelatine in a little cold water; dissolve in hot water. Then mix with berries, adding 1 pint or more of cold water. Strain and freeze.

### GINGER SHERBET.

*Capon Springs, West Va., Receipt.*

1 cup water, 1 pound sugar, the juice of 8 lemons and 2 oranges, the grated rind of 2 lemons. Dissolve the sugar in the water, then squeeze in the juice of the lemons and oranges and put in the grated rind. Cut 6 ounces of preserved ginger into very small pieces. Stir into the lemon ice. Add 2 tablespoonfuls of the ginger syrup. Freeze, then repack the freezer in the ice and salt and stand away to ripen for two or three hours.

## LEMON SHERBET.

$\frac{1}{2}$  pint lemon juice and the juice of 2 oranges, 1 pint sugar, 1 quart of water. When the sugar is dissolved in the water strain through 3 thicknesses of cheese cloth. Turn into a freezer and when slightly frozen take the whites of 2 eggs beaten to a stiff froth. Add to the eggs 2 tablespoonfuls pulverized sugar and beat well into the half frozen mixture. Continue to freeze, until well frozen.

## ORANGE SHERBET.

1 dozen oranges, 1 quart water, 1 pint sugar, 2 lemons, 2 tablespoonfuls powdered sugar, whites of 2 eggs. Grate the rind of the oranges, squeeze the oranges and lemons, and add the juice and rind to the water with the sugar. Stir until the sugar is dissolved, and then strain through 2 thicknesses of cheese cloth. Turn into the freezer and when half frozen beat to a stiff froth the whites of 2 eggs. Add to the eggs 2 tablespoonfuls pulverized sugar; beat this well into the freezing sherbet. Continue to freeze until it becomes too hard to turn the crank. Pack the freezer in ice, and let it stand for an hour or more.

## PINEAPPLE SHERBET.

Take 2 pineapples, peel and grate; or use 2 cans of grated pineapple. Take 1 quart of water,  $1\frac{1}{2}$  pounds sugar, the juice of 3 lemons. Boil the water and sugar together, and set aside to get cold. Add the grated pineapple and lemon juice, strain through a cheese cloth, turn into a freezer and freeze. When almost hard have the whites of 2 eggs beaten to a stiff froth. Add to them 2 tablespoonfuls of powdered sugar and beat it well into the eggs. Add to the sherbet and beat well. Turn the freezer for ten minutes longer, then repack the freezer with ice and salt, and stand aside for two hours to ripen.

## FROZEN FRUITS.

Frozen fruits are mixed and frozen the same as water ice, mashing or cutting the fruits and using them without straining. If canned fruits are used only half the quantity of sugar given in the recipes for fresh fruits will be required. Apricots, bananas, cherries, oranges, strawberries, raspberries, peaches, pineapple, and red currants may be used for frozen fruit.

PEACH SHERBET.

4 cups soft peaches after they are peeled and the stones removed, 2 cups sugar, 2 cups water, whites of 2 eggs, juice of 2 lemons, 2 tablespoonfuls powdered sugar. Boil the sugar and water together. Take from the fire and when cold add the peaches mashed fine. Press all through a sieve and turn into a freezer. When partly frozen beat the whites of the eggs to a stiff froth, add the powdered sugar to the eggs, then stir into the freezer beating well until thoroughly mixed. Continue to freeze until well frozen.

PEACH SHERBET.

Take a quart can of fine peaches, rub them through a sieve. Add 1 pint water, 1 cup sugar, 1 cup orange juice. Freeze like punch, and serve in glasses, adding a tablespoonful of champagne to each glass when the sherbet is served.

FROZEN CHOCOLATE PUDDING.

MRS. EDWARD BROWNING, ROSEMONT, PA.

4 ounces sweet chocolate grated, 1 cup of milk, the yolks of 3 eggs,  $\frac{1}{2}$  cup of granulated sugar, 1 quart of cream. Put the chocolate, eggs, milk and sugar to boil in a double boiler. When quite thick, cool, and when cold mix with the whipped cream. Have a lemon shaped mold lined with lady fingers. Pour in the custard and freeze.

CHOCOLATE SAUCE FOR VANILLA ICE CREAM.

*Contributed by Otto Wappler, Hotel Bellevue-Stratford,  
Philadelphia, Pa.*

Chop very fine some good chocolate. Dissolve on a slow fire in a little cream or milk. Let it simmer until good and thick. Pour over your ice cream.

FROZEN PUDDING SAUCE.

*Contributed by Otto Wappler, Hotel Bellevue-Stratford,*

Take the yolks of 3 eggs and beat them well. Add a little hot milk and sugar, also a little vanilla, or any flavor desired. Put on a slow fire, but it must not boil. When cooled, add whipped cream and maraschino wine, or rum.

## FROZEN CUSTARD.

MRS. SLEEDAR, SUNBURY, PA.

*Contributed by Mrs. R. B. Montgomery, Muncy, Pa.*

Make a regular boiled custard of 1 quart cream, 1 quart milk, 6 eggs, 2 cups sugar. When cold add juice and grated rind of 3 lemons, 3 oranges, and juice of 1 lemon. Freeze like ice cream.

## NESSELRODE PUDDING.

*Contributed by Miss Virginia F. Campbell, Philadelphia.*

1 quart cream, 6 eggs,  $\frac{3}{4}$  pint sugar, 2 tablespoonfuls Jamaica rum,  $\frac{1}{2}$  lb. candied fruits, 2 tablespoonfuls almonds. Boil  $\frac{1}{2}$  the cream and pour over the beaten eggs. Return to fire and stir for a couple of minutes, add sugar and when cold the rest of the cream, and freeze. Add fruit and nuts chopped fine, and rum before removing the dasher. Use yellow sauce with rum.



## CHAPTER XII.

### CAKES, AND ICING FOR CAKES.

#### POUND CAKE.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS.  
GOODFELLOW, PHILADELPHIA, PA.

1 pound of sugar, 1 pound of flour, 1 pound of butter, 11 eggs, 1 gill of brandy. Beat the butter to a cream, add gradually the sugar, beating all the while. Beat the eggs without separating until very, very light. Add them gradually to the butter and sugar, and beat the whole vigorously. Add the flour sifted, beat well, add the brandy. Line a round cake pan with buttered paper, pour in the cake, and bake in a moderate oven  $1\frac{1}{4}$  hours.

#### ANGEL FOOD.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Whites of 11 eggs,  $1\frac{1}{2}$  cups of granulated sugar, 1 teaspoonful of flavoring, 1 cup of sifted flour and 1 teaspoonful of cream of tartar. Put the cream of tartar into the sifted flour and sift it five times. Sift the sugar, beat the whites of the eggs to a very stiff froth, add the sugar and mix carefully. Then add the flour, gradually, stirring all the while, and last the flavor. Turn quickly into the pan and bake in a moderate oven for 45 minutes. Take from the oven, turn the pan upside down, and let it stand until the cake falls out.

#### MOUNTAIN CAKE.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS.  
GOODFELLOW, PHILADELPHIA, PA.

1 pound of sugar, 1 pound of flour,  $\frac{1}{2}$  pound of butter, 6 eggs, 1 cup of milk,  $\frac{1}{2}$  teaspoonful of soda dissolved in the milk, 1 teaspoonful of cream of tartar in the flour. Cream the butter and sugar very light, beat the eggs separately until light, add gradually a part of the eggs, flour, and milk until it has all been used.

## ICING BETWEEN THE LAYERS.

1 pound of sugar, whites of 4 eggs beaten very light; add to the sugar. Flavor with rose water.

## ICE CREAM CAKE.

MRS. IDA WALTON, MUNCY, PA.

Whites of 8 eggs, 1 cup of butter, 2 cups of sugar, 2 cups of flour, 1 cup of corn-starch, 1 cup of milk and 2 teaspoonfuls of baking powder. Cream the butter and sugar until light. Beat the whites of the eggs until very stiff, add part of the flour, a little of the milk, and a little of the whites of the eggs until it has all been used.

## MIXTURE FOR BETWEEN LAYERS.

Whites of 4 eggs, 4 cups of sugar. Pour half a pint of boiling water over the sugar and boil until clear and candied or until it threads. Beat the eggs very light and pour the boiling sugar over them very slowly, beating hard until a stiff cream, add 5 cents worth of citric acid to 2-3 of a cup of cold water, add 1 teaspoonful of this citric acid water and 2 teaspoonfuls of vanilla. When cold spread the icing thick between and over the cake. Cover the top of the cake with English walnut kernels.

## SILVER CAKE.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa.*

2 cups of fine sugar, 2½ of sifted flour, ½ cup of butter, ¾ of a cup of sweet milk, ½ teaspoonful of soda dissolved in the milk, the whites of eggs and 1 teaspoonful cream of tartar. Flavor with extract of peach, vanilla or rose water. Cream the sugar and butter until light, add ½ of the eggs thoroughly beaten, a part of the milk and flour, the remainder of the eggs, milk and flour. Add the flavoring. Bake in a well buttered pan.

## GOLD CAKE.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa.*

Take the yolks of the eggs after using the whites for the Silver Cake, beat them stiff, and mix them with a cup of sugar and ¾ of a cup of butter, well creamed. Add 2 cups of sifted flour, ½ tea-

spoonful of soda, in  $\frac{1}{2}$  cup of milk, and 1 teaspoonful of cream of tartar added to the flour. Flavor with the juice of 1 lemon. Bake in a long pan.

## POUND CAKE.

MRS. GEORGE L. I. PAINTER, MUNCY, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

$1\frac{1}{2}$  cupfuls of butter, 2 cupfuls of granulated sugar, 7 eggs,  $1\frac{1}{2}$  pints of flour, 1 teaspoonful royal baking powder. Rub the butter and sugar to a white, light batter, add 3 of the eggs, one at a time, beating five minutes between each egg, then add 2 eggs, one at a time until they are all used. Add the flour and baking powder after it is sifted. Add 2 gills of brandy and nutmeg to taste. Mix into a smooth, medium batter and bake in a paper-lined cake tin in a steady oven fifty minutes, or until done.

## GINGER SNAPS.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Melt  $\frac{1}{4}$  pound of butter, the same of lard; mix them with  $\frac{1}{4}$  pound of brown sugar, 1 pint of molasses, a couple of tablespoonfuls of ginger and a quart of flour. Dissolve two teaspoonfuls of soda in a wine glass of milk, and strain into the cake. Add sufficient flour to enable you to roll it very thin. Cut into small cakes and bake in a slow oven.

## COOKIES.

Mrs. Goodfellow's Cooking School, Philadelphia, Pa.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Miss Mary E. Painter.*

1 teacup of butter, 1 of sugar, 1 egg and flour to roll very thin. Flavor with nutmeg. Roll only a few at a time.

## BETHLEHEM GINGER SNAPS.

*Contributed E. A. P. G., Philadelphia, Pa.*

1 quart of molasses, 1 pound brown sugar,  $\frac{3}{4}$  pound butter,  $\frac{1}{2}$  pound lard. Let these come to a froth over the fire, then add 1 ounce of cinnamon, 2 of ginger, 1 teaspoonful of cloves, the grated

rind of 2 large oranges,  $\frac{1}{2}$  cup of brandy, 4 pounds of sifted flour, stirred in gradually while hot. Roll very thin and bake in a moderate oven.

#### COFFEE CAKE.

*Contributed by Mrs. Frederick S. Giger.*

1 $\frac{1}{2}$  cups brown sugar, 1 cup of butter, 1 cup of molasses, 1 cup of cold coffee, 4 cups of flour, 1 teaspoonful of cream tartar; add it to the flour,  $\frac{3}{4}$  of a teaspoonful of soda, dissolved in the milk, 1 egg beaten light, 1 nutmeg grated, 2 teaspoonfuls of cloves, 1 pound of fruit well floured.

#### GINGER BREAD.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

5 cups of flour, 2 cups of molasses, 1 cup of sour milk, 1 cup of butter, 3 eggs beaten and spice to suit the taste, 1 teaspoonful of soda put in the milk.

#### QUEEN CAKE.

Mrs. Goodfellow's Pupil.

MRS. THOMAS PAINTER, SUNBURY, PA., 1811.

1 pound of butter, 1 pound of sugar, 1 pound of flour, 10 eggs, 1 nutmeg grated, 2 tablespoonfuls of wine. Beat the butter and sugar until very light, to which add the wine and spice with 1 quart of the flour. Whisk the eggs until thick and add half at a time with the remainder of the flour. After beating all together let the batter remain a short time in a cool place; then fill four pans rather more than half full and bake in a quick oven.

#### QUEEN CAKE.

MRS. THOMAS PAINTER, SUNBURY, PA., 1811.

*Mrs. Goodfellow's Cooking School, Philadelphia, Pa.*

2 $\frac{1}{2}$  pounds of flour,  $\frac{1}{2}$  pound of butter, 2 gills of yeast, 1 salt-spoon of salt. Rub the butter, flour and salt together, then add the yeast with as much milk as will make it into a tolerably soft dough. Knead it well and replace in the pan to rise. This must be done in the evening. Next morning knead it lightly. Make it into small round cakes; place them on tins. Prick them with a fork

and put them in a warm elevated place to rise. As soon as light bake in a quick oven. When done wash the tops lightly with a little water and cover with a towel to make them soft. In these biscuits always boil the milk, and when the weather is cold use it while tepid.

## SPONGE CAKE.

MRS. GEORGE L. PAINTER, MUNCY, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

1 cup of sugar, 1 cup of flour, 6 eggs beaten separately. I usually leave out 1 yolk. After the whites are very light put some into the yolks, then the sugar. Beat thoroughly, add all the whites, then add the juice of 1 lemon and a little of the yellow rind. Put into the flour  $\frac{1}{2}$  teaspoonful of baking powder; beat well. Stir lightly when you put in the flour. Bake in a moderately hot oven.

## CREAM CAKE.

MRS. THOMAS PAINTER, SUNBURY, PA.

A Pupil of Mrs. Goodfellow's Cooking School, Philadelphia, Pa.

$\frac{3}{4}$  pound of flour, 1 pint of water,  $\frac{1}{2}$  pound of butter, 10 eggs. Put the water and butter into a basin. When it boils, stir in the flour. Beat the eggs very light, and add 1 teaspoonful of soda. When the water, flour and butter cools, stir it into the beaten eggs. The more you stir, the lighter the cake. Bake on a sheet-iron pan. well buttered, putting a tablespoonful to each cake, and about 5 inches apart. Bake about twenty minutes. Take out when they sound hollow, and when they are cold fill with custard.

## CUSTARD.

1 quart of milk boiled, 4 eggs beaten light, 1 teacupful of sugar, 1 teacupful of flour. Flavor as you please.

## BRANDY SNAPS.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

$\frac{1}{4}$  pound of butter,  $\frac{1}{4}$  pound of brown sugar,  $\frac{1}{4}$  pound of molasses, 3 ounces of flour, 2 teaspoonfuls of ground ginger, flavor with brandy. Put all the ingredients in a saucepan, but keep out the

flour and ginger. Put on the stove, let all simmer together until the sugar has dissolved. Take off the fire, stir in the flour and ginger, mix until it forms a smooth paste. Have a baking sheet greased lightly, drop a teaspoonful here and there. Bake until a light brown. Let cool. Roll up.

#### DOUGHNUTS.

*Contributed by Mrs. James Rankin, Muncy, Pa.*

1 cup of sugar, 1 cup of sweet milk, 3 eggs, 5 tablespoonfuls of butter, 3 teaspoonfuls baking powder, 1 small nutmeg grated, enough flour to roll as soft as possible. Bake in boiling lard.

#### SPICE CAKES.

*Contributed by Miss Marion Lloyd Painter, Muncy, Pa.*

$\frac{1}{2}$  cup of butter and the same of lard well creamed, 1 cup brown sugar, 1 cup New Orleans molasses,  $1\frac{1}{2}$  nutmegs grated, 3 tablespoonfuls of cinnamon, 2 tablespoonfuls of allspice, 3 eggs well beaten, 1 cup sour milk, 3 cups of flour, 1 cup of currants or raisins, 1 teaspoonful of soda in the milk, 1 tablespoonful of boiling water. Roll thin. These require a very hot oven.

#### GINGERBREAD.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

3 eggs,  $3\frac{1}{2}$  cups of flour, 1 cup of sugar, 1 cup of molasses, 1 cup of butter, 1 cup of buttermilk, 1 tablespoonful of cloves, cinnamon, ginger, and 1 teaspoonful of soda,  $\frac{1}{2}$  nutmeg grated and a pinch of salt. Cream the butter and sugar until very light, add the well-beaten eggs, molasses, dissolve the soda in the buttermilk, which add with the other ingredients. These are nice baked as drop cakes.

#### CAKE.

MRS. ALEXANDER BLACK, VIRGINIA.

*Contributed by Mrs. Robert M. Patterson, Philadelphia, Pa..*

2 cups (heaped up) of flour, 1 cup of sugar,  $\frac{1}{2}$  cup of milk,  $\frac{1}{2}$  cup of butter melted, 2 heaping teaspoonfuls of baking powder in the sifted flour. Flavor with lemon,  $\frac{1}{2}$  teaspoonful.

## WHITE CAKE.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

4 eggs, 2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 4 cups of flour measured after sifting five times, 3 teaspoonfuls of baking powder. Cream the butter and sugar until very light, add the other ingredients, and bake in a loaf. Flavor with 5 drops of bitter almond.

## MISS ELIZA LESLIE'S RECEIPT FOR SPONGE CAKE.

MRS. THOMAS PAINTER, SUNBURY, PA.

Sift  $\frac{3}{4}$  of a pound of flour and 1 pound of loaf sugar, the essence of lemon to the taste, 12 eggs and when very light beat into them the sugar gradually, and beat hard. Then by degrees, stir in the flour slowly, for if the flour is stirred hard and fast it will make it tough. Bake about 1 hour.

## BUCKEYE CAKE.

*Contributed by Miss Henrietta Baker, Philadelphia, Pa.*

1 pound of flour, 1 pound of sugar, 1 cup of butter, 1 cup of new milk or thin cream, 6 eggs, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar.

## TIP TOP CAKE.

*Contributed by Miss Henrietta Baker, Philadelphia, Pa.*

$2\frac{1}{2}$  cups of flour,  $1\frac{1}{2}$  cups of sugar, 1 cup of milk,  $\frac{1}{2}$  cup of butter, 2 eggs, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar. This cake may be used as layer cake, small cakes, or loaf.

## FRUIT CAKE.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

1 pound of sugar, 1 pound of butter, 1 pound of flour,  $\frac{1}{2}$  pound of citron, 1 pound of almonds,  $1\frac{1}{2}$  pounds of raisins,  $1\frac{1}{2}$  pounds of currants, 12 eggs, 2 nutmegs grated, 1 small teaspoonful of soda, 1 gill of brandy, the same of rose water, 1 cup of molasses. Beat the butter and sugar to a cream, add part of the eggs well beaten, part

of the flour, the remainder of the eggs and flour, add the fruit, dissolve the soda in 1-3 of a cup of milk, add to the mixture, also the molasses, the brandy and rose water. Flour the fruit well before mixing.

#### LAYER CAKE WITH NUT FILLING.

*Contributed by Mrs. Elizabeth R. Kipp, Philadelphia, Pa.*

½ cup butter, 1½ cups sugar, 4 eggs, 1 cup milk, 2 cups flour, 2 teaspoonfuls baking powder. Boiled icing for this cake. 1 cup water, 1 cup granulated sugar; boil water and sugar together until it strings, then add 1 cup chopped nuts, and sufficient confectioner's sugar for proper consistency to cover nicely.

#### PLUNKETTS.

MRS. WILLIAM PUSEY, CHRISTIANA, DELAWARE, 1800.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

1 pound of sugar, ¾ pound of butter, 1 pound of corn-starch, 10 eggs, 1 wineglass of brandy. Cream the butter, then add the sugar, the brandy, next the yolks of the eggs well-beaten, then the corn-starch, and the whites of the eggs, whisked thoroughly. Bake in a loaf in a moderate oven.

#### CRULLERS.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

2 cups of sugar, 3 eggs, 1 pint of buttermilk, 1 teaspoonful of soda dissolved in the milk, flour enough to stiffen, nutmeg and cinnamon to taste, tablespoonful of brandy in the dough, 2 tablespoonfuls in the cold lard. Roll, cut out, and bake in boiling lard.

#### PLUM CAKE.

MRS. EBENEZER GREENOUGH, SUNBURY, PA.

A Pupil of Mrs. Goodfellow's Cooking School.

1 pound of flour, 1 pound fresh butter, 1 pound of sugar, 12 eggs, 2 pounds of best raisins, ½ pound of citron, 2 pounds of currants,



2 tablespoonfuls of mixed spices, a glass of sherry wine, the same of brandy, and the same of rose water. Pick the currants very clean, wash and dry them. Having seeded the raisins, cut them, and sprinkle the fruit with flour.

## LADY BALTIMORE CAKE

MISS ISABEL A. DAVIS, CHARLESTON, S. C.

*Contributed by Mrs. Charles Scates Riddell, Washington, D. C.*

8 eggs, white only, 1 pound flour, 1 pound sugar,  $\frac{1}{2}$  pound butter,  $\frac{1}{2}$  pint milk, 2 teaspoonfuls of Yeast Powder, 2 teaspoonfuls of almond extract. Cream butter and sugar, add milk very slowly with flour (to keep smooth) and seasoning, then whites of eggs. Beat very light, and bake in layer cake pans.

## FILLING OR ICING.

3 cups of sugar, whites of four eggs,  $\frac{1}{2}$  teaspoonful of tartaric acid. Pour  $1\frac{1}{2}$  gills of boiling water on sugar and boil until it ropes from the spoon. Have whites thoroughly whipped and add acid. Pour hot syrup over them while beating. Add two cups of walnuts and two cups of chopped raisins.

## SAND TARTS.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

1 pound of flour, 1 pound of sugar,  $\frac{1}{2}$  pound of butter. Put the butter in the flour, add the sugar, wet the whole with three eggs, roll out and bake in pans. Sprinkle over them before baking, sugar, cinnamon, and pounded almonds. We always add a grated nutmeg and a tablespoonful of cinnamon after mixing the ingredients.

## NUT CAKE.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by a Pupil of Mrs. Goodfellow's Cooking School,  
Philadelphia, Pa.*

1 cup of butter, 2 cups of sugar, 5 eggs,  $\frac{1}{2}$  teaspoonful of soda dissolved in 1 teacup of milk, 1 teaspoonful of cream tartar, add it to the flour, 1 pint of hickory-nut meats, 1 pound of currants or

raisins and 1 pound of flour. Cream the butter and sugar until light, add the well-beaten eggs, then the milk, a part of the flour, a part of the fruit, the remainder of the flour and fruit. Bake in a moderate oven.

#### COCOANUT CAKES.

MRS. THOMAS PAINTER, SUNBURY, PA.

*Contributed by a Pupil of Mrs. Goodfellow's Cooking School,  
Philadelphia, Pa.*

$\frac{3}{4}$  of a pound of grated cocoanut,  $\frac{3}{4}$  of a pound of sugar, the whites of 4 eggs well beaten, 2 ounces of flour. Roll thin and bake in small cakes in a hot oven.

#### HICKORY-NUT MACAROONS.

MRS. EBENEZER GREENOUGH, SUNBURY, PA.

A Pupil of Mrs. Goodfellow, Philadelphia, Pa.

1 cup of hickory-nut meats rolled fine, 1 cup of sugar,  $1\frac{1}{2}$  eggs, 4 tablespoonfuls of flour. Mix the ingredients thoroughly, roll thin, and bake in small cakes in a moderately hot oven.

#### CREAM SPONGE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Boil  $\frac{3}{4}$  pound of white sugar with 4 tablespoonfuls of water, 7 eggs, 2 whites leave out for icing and 1 yolk for custard. Beat the whites and yolks separately, then together; pour the boiling sugar slowly over the eggs, beating all the time. Beat this until cool, then add the juice of 1 lemon; stir in slowly  $\frac{1}{2}$  pound of sifted flour; bake in two pans.

#### ICING.

Whites of 2 eggs,  $\frac{1}{2}$  pound of pulverized sugar.

#### HARD GINGER CAKES.

CHARLES HEINITSH, DRUGGIST.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take 1 pound of brown sugar, 1 pound of butter, 3 pounds of flour, 1 quart of sugar-house molasses, 2 teaspoonfuls of ground

allspice,  $\frac{1}{2}$  ounce of ground cloves, 1 ounce of ground ginger, 1 ounce of cinnamon, 2 teaspoonfuls of extract of lemon. Roll thin and cut prime with molasses.

## SOFT GINGERBREAD.

CHARLES HEINITSH, DRUGGIST.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take 2 cups of brown sugar, 1 cup of butter, 2 cups of sugar-house molasses, 1 cup of thick milk, 6 cups of flour, and 4 eggs, 1 teaspoonful of ground cloves, 1 tablespoonful of ground ginger, 3 teaspoonfuls of baking powder, 1 nutmeg grated, 2 teaspoonfuls of extract of lemon.

## SAND TARTS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Rub  $1\frac{1}{4}$  pounds of butter into 2 pounds of flour, then add 3 eggs and 2 pounds of granulated sugar. Wet the whole with the eggs well beaten, roll thin and wash with eggs. Sprinkle ground cinnamon and sugar and pounded almonds on top before baking. Use peanuts instead of almonds.

## SHELLBARK CAKES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

To the whites of 6 eggs beaten stiff add 1 pound of powdered sugar and 1 pound of nuts chopped fine. Mix all well together and drop on buttered tins.

## ROSE JUMBLES.

MRS. THOMAS PAINTER, SUNBURY, PA. 1809.

Take 1 pound of granulated sugar,  $\frac{1}{2}$  pound of butter, 2 eggs, 2 teaspoonfuls of rose water, flour sufficient to make a soft dough. Roll thin, cut and dip in rose water and sugar before baking.

## TAYLOR CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Mix  $\frac{3}{4}$  of a pound of brown sugar,  $\frac{3}{4}$  pound of butter, 1 pint molasses, 2 ounces of baking soda dissolved in a little warm water.

8 eggs,  $3\frac{3}{4}$  pounds of flour, 2 tablespoonfuls of ground cinnamon, 1 pint of sweet milk. Warm the butter with the molasses and mix all together. Drop on tins and bake in a quick oven.

#### SCOTCH COOKIES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

FROM MISS KENNEDY, A SCOTCH WOMAN.

Beat 2 cups of sugar with one of butter, and 5 tablespoonfuls of milk in which has been dissolved 1 teaspoonful of soda. Beat 2 eggs quite light, and add them. Mix 2 teaspoonfuls cream of tartar with  $\frac{1}{2}$  pound of flour and 1 tablespoonful of ground cinnamon. Mix all together, adding more flour from time to time to make a dough. Roll it very thin and bake quickly in large round cakes.

#### BURGESS CAKES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

$\frac{1}{2}$  pound of butter,  $\frac{1}{2}$  pound of sugar, and 1 wine glass of brandy, 1 teaspoonful of cinnamon and nutmeg mixed,  $\frac{1}{2}$  pound of currants, 3 eggs,  $\frac{3}{4}$  pound of flour. Mix butter and sugar together, then add the yolks of the eggs; to this add the spices and brandy, then the flour. Add to this the whites of the eggs beaten to a stiff froth. Lastly add the currants well floured. Bake in tin sheets in a moderate oven.

#### BOSTON CAKE.

AN OLD RECEIPT IN MOTHER'S FAMILY.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pound of sugar,  $\frac{1}{2}$  pound of butter, 6 eggs, 1 cup of milk, 1 nutmeg, 6 cups of flour, 1 teaspoonful of soda, 2 of the cream of tartar. Beat butter and sugar and eggs together till light. Bake  $2\frac{1}{2}$  hours in cool oven.

#### FRUIT CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Use my pound cake receipt then add:  $1\frac{1}{2}$  pounds of raisins,  $1\frac{1}{2}$  pounds of currants,  $\frac{1}{8}$  of a pint of dried orange and lemon peel,

$\frac{1}{4}$  pound of dates,  $\frac{1}{8}$  pound of pounded almonds, 1 piece of citron, 4 nutmegs, 1 tablespoonful of ground allspice, 1 teaspoonful of cloves,  $\frac{1}{2}$  teaspoonful of mace, 4 heaping tablespoonfuls of cinnamon, 1 cup of molasses, wine glass of brandy, juice of 1 lemon.

## GINGERBREAD.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

FROM MRS. GOODFELLOW.

1  $\frac{1}{2}$  pounds of flour,  $\frac{1}{2}$  pound butter,  $\frac{1}{4}$  pound sugar, 1 pint of molasses, spice to taste. A little black pepper improves.

## WHITE MOUNTAIN CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

3  $\frac{1}{2}$  cups of flour, 1 cup of butter, 3 cups of sugar,  $\frac{1}{2}$  cup of sweet milk, 10 whites of eggs. Cream the butter and sugar well together. Put the flour and eggs in alternately. Bake in deep jelly cake pans, dividing the above quantity into three cakes.

## ICING BETWEEN THE CAKES WHEN COOL.

Make icing of 3 whites of eggs and 1 pound of pulverized sugar. Harden in cool oven.

## JUMBLES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pound of flour, 1 pound of sugar, 1 pound of butter, 3 eggs, enough flour to roll out. Mix some sugar and flour together and roll them out in.

## MRS. HAMMOND'S GINGER POUND CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pound of flour,  $\frac{1}{2}$  pound of butter,  $\frac{1}{2}$  pound of brown sugar,  $\frac{1}{2}$  pint of molasses. Beat the butter and sugar to a cream, then add molasses and then  $\frac{1}{2}$  the flour alternately and the other  $\frac{1}{2}$  of the flour with the eggs alternately,  $\frac{1}{2}$  tablespoonful of allspice, 4 teaspoonfuls of cinnamon, juice and grated peel of 1 orange. Add 3 teaspoonfuls of baking powder.

## BOILED SPONGE CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

6 eggs, 2 cups of sugar, 2 cups of flour, 5 tablespoonfuls boiling water, juice and grated rind of 1 lemon. Put boiling water and sugar in a saucepan and let it come to a boil, a real genuine one. Have the eggs beaten light and add to them the hot sugar and water, a few drops at a time, beating all the while till all is cold. Then add sifted flour, and last the lemon juice and rind. This sponge cake will keep fresh and moist twice as long as the ordinary kind.

## WHITE CAKE.

*Contributed by Mrs. Charles Bodine, Muncy, Pa.*

Whites of 5 eggs, 2 cups of sugar, large  $\frac{1}{2}$  cup of butter, 1 cup sweet milk,  $2\frac{2}{3}$  cups of flour,  $\frac{1}{2}$  cup of corn-starch, 2 teaspoonfuls baking powder. Cream the butter and sugar thoroughly, add part of the eggs beaten to a stiff froth, part of the milk, and part of the flour. Add more egg, milk, corn-starch and flour until all the ingredients are used. Bake in layers and use with ice cream icing.

## FRUIT CAKE.

*Contributed by Mrs. Maxwell Stevenson, Philadelphia, Pa.*

$1\frac{1}{4}$  pounds of butter, 1 cup of molasses,  $1\frac{1}{4}$  pounds of A sugar, 1 cup brandy, 12 eggs, 3 pounds currants,  $3\frac{1}{2}$  pounds raisins, 1 pound citron,  $1\frac{1}{4}$  pounds of flour, 6 cents worth ground mace, 1 teaspoonful ground cloves, 2 teaspoonfuls cinnamon, 1 small teaspoonful soda. Beat sugar and butter to a cream; beat eggs separately. Then add beaten yolks, flour, and whites alternately. Fruit must be washed, dried, and floured (that is for currants), raisins stoned, citron chopped fine. Add fruit and spices last, soda dissolved in a little milk at the same time. Bake in greased pans 6 hours in a moderate oven. This recipe may be divided. All fruit must be well floured.

## CREAM SPONGE CAKE.

*Contributed by Mrs. Maxwell Stevenson, Philadelphia, Pa.*

15 eggs,  $1\frac{1}{2}$  pounds of sugar,  $\frac{3}{4}$  pound of flour. Beat the whites stiff, add sugar; beat well, then yolks of eggs beaten light. Last add the flour. Bake in layer tins.

## CREAM BETWEEN LAYERS.

1 tumbler boiling water, 1 tablespoonful corn-starch, sweetened and flavored with vanilla. Beat corn-starch, eggs, and sugar together. When water is boiling hard pour it over them, then boil 1 minute. Put this between layers of cake.

## ICING FOR TOP.

Wet pulverized sugar with lemon juice or orange (whichever is preferred). Make a thick paste and spread over the top layer. Grate the rind of either lemon or orange on top, if preferred.

## BROWNIES.

*Contributed by Mrs. I. Newton Todd, Baltimore, Md.*

$\frac{1}{2}$  cup of butter, 1 cup of sugar; cream together. 2 eggs, well beaten,  $\frac{1}{2}$  cup of flour, 2 squares chocolate melted,  $\frac{1}{2}$  cup of nuts chopped fine, 1 teaspoonful vanilla. Mix the ingredients together; beat thoroughly. Bake in an oven a little hotter than for cake, about 15 minutes.

## OATMEAL COOKIES. MASS.

*Contributed by Mrs. I. Newton Todd, Baltimore, Md.*

1 tablespoonful of butter, 1 cup of sugar, 2 eggs, 2 teaspoonfuls baking powder, 1 teaspoonful vanilla,  $2\frac{1}{2}$  cups Quaker oats. Mix the ingredients, beating thoroughly together. Drop on tins in small quantities.

## BLACK CAKE. 35 YEARS OLD.

*Contributed by Mrs. William Henry Wetherill, Philadelphia, Pa.*

6 pounds of currants, 5 pounds raisins seeded, 1 pound of granulated sugar,  $1\frac{1}{4}$  pounds butter, 1 pound flour,  $\frac{1}{2}$  wine glass of rose-water, 1 wine glass of brandy, 1 wine glass of sherry,  $\frac{1}{2}$  pound of citron, 2 teaspoonfuls cinnamon, 2 teaspoonfuls allspice, 2 teaspoonfuls cloves, 12 eggs and 2 nutmegs grated. Cream butter and sugar; beat eggs separately; mix fruit with the flour. Mix all thoroughly together. Steam 3 hours in a large boiler, and then bake in the oven 1 hour. This receipt makes two good-sized loaves. Line the pans with greased thin paper.

## BOILED SUGAR SPONGE CAKE.

*Contributed by Mrs. J. M. M. Gerner, Muncy, Pa.*

7 eggs,  $\frac{1}{2}$  pound flour,  $\frac{3}{4}$  pound of sugar,  $\frac{1}{2}$  cup of water, grated rind and juice of 1 lemon, a little salt. Boil sugar and water until it begins to thread; beat yolks and whites separately; when light, beat slowly together. Stir the boiling sugar slowly into the eggs; beat until cold, lightly stirring in the flour and the lemon. Bake in a large flat pan in a slow oven, or may be baked in a deeper pan and iced.

## RECEIPT FOR MAKING DOUGHNUTS.

MRS. JOHN KENNEDY.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 quart of milk,  $\frac{1}{2}$  pound of butter,  $\frac{3}{4}$  of white sugar, 1 teaspoonful of cinnamon, 1 teacup of home-made yeast, flour enough to make a soft dough, and 2 eggs. Set in a sponge over night. Have the lard boiling hot and ready, sufficient in quantity for the doughnuts to float without touching the bottom of the vessel.

## WALNUT CAKE. OLD RECEIPT.

*Contributed by A Friend.*

Cream  $\frac{1}{2}$  cup of butter with 1 cup powdered sugar to a light cream. Add the grated rind of  $\frac{1}{2}$  lemon and  $\frac{1}{2}$  teaspoonful vanilla. Then add 1 whole egg and the yolks of two. Next add  $1\frac{1}{2}$  cups of flour with 1 teaspoonful of baking powder in it, then  $\frac{3}{4}$  cup of milk. When well mixed add  $\frac{1}{2}$  cup of walnuts broken into small pieces and dusted with 2 tablespoonfuls of flour. Pour into a buttered and paper-lined cake pan, and bake in a medium oven.

## MOUNTAIN CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

$\frac{1}{2}$  pound of butter, 1 pound of sugar, 1 pound of flour, whites of 8 eggs,  $\frac{1}{2}$  pint of milk,  $\frac{1}{2}$  teaspoonful of soda, 1 teaspoonful of cream of tartar; bake in layers. Take whites of 4 eggs, 1 pound of powdered sugar; beat well together. Spread each layer thick and stand separately in cool oven to harden. Then place together, spread all over the cake and stand in oven to harden.



## BLACK CAKE.

T. S. W.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

3 pounds of raisins stoned and cut, 2 pounds of currants, 1 pound of citron,  $1\frac{1}{4}$  pounds of sifted sugar, 1 pound of flour, 1 pound of butter, 12 eggs, 1 pint of brandy, spices to taste. Bake 3 hours.

## JELLY CAKE.

## MERINGUE. COCOANUT OR ORANGE FILLING.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pound of flour,  $\frac{3}{4}$  of a pound of sugar,  $\frac{3}{8}$  of a pound of butter, 3 eggs,  $\frac{1}{2}$  pint of milk, 1 teaspoonful of cream of tartar and  $\frac{1}{2}$  teaspoonful of soda. Mix butter and  $\frac{1}{2}$  of flour till creamy. Beat the egg yolks and sugar till light. Beat the whites and mix with yolks and sugar, then mix in the flour and sugar. Put cream of tartar in milk, and add part milk and part of the remaining flour alternately till all is in. Dissolve soda in a little hot water and mix in, beating thoroughly just before baking.

## ORANGE FILLING.

Juice and grated rind of 1 orange, 1 egg and 2 tablespoonfuls of sugar. Put on the fire until it thickens. When thick enough add a tablespoonful of butter.

A. P'S.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

$\frac{1}{2}$  pound butter,  $\frac{1}{2}$  pound of sugar, 1 pound of flour,  $1\frac{1}{2}$  wine glasses of wine, 10 drops essence of lemon, a few caraway seeds. Roll out as thin as possible, and bake on buttered tins.

## COCOANUT CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Whites of 10 eggs beaten stiff,  $3\frac{1}{2}$  cups of flour, 1 cup of butter, 2 cups of milk, 1 teaspoonful of soda, 2 teaspoonfuls of cream of tartar. Mix butter and sugar to cream, add the milk and soda, the whites of the eggs, then flour; flavor with almond. Bake like mountain cake, putting the cocoanut between the layers and over the top.

## NUTMEG CAKE. OLD RECEIPT.

*Contributed by A Friend.*

2 cups sugar, 2 cups milk, 2 eggs,  $\frac{1}{4}$  pound of butter, 1 pint flour, 1 nutmeg, 1 cup currants 1 cup raisins, 2 teaspoonfuls baking powder.

## SUGAR COOKIES.

*Contributed by Mrs. L. E. Schuyler, Muncy, Pa.*

2 cups of sugar, 1 cup butter,  $\frac{1}{2}$  cup sweet milk, 3 eggs, 1 teaspoonful fine baking powder in flour, flour to roll.

## DOUGHNUTS.

*Contributed by Mrs. L. E. Schuyler, Muncy, Pa.*

10 heaping tablespoonfuls sugar, 5 heaping tablespoonfuls melted butter, 3 eggs, 1 coffee cup sweet milk, a little nutmeg or cinnamon, 3 even teaspoonfuls baking powder, flour for a soft dough. Roll, cut out, and bake in boiling lard.

## HOT WATER SPONGE CAKE.

*Contributed by Mrs. M. J. Levan, Muncy, Pa.*

Separate 4 eggs, add a little salt before beating. To the yolks add  $1\frac{1}{4}$  cups of sugar, then the beaten whites, and  $1\frac{1}{2}$  cups sifted flour to which 2 teaspoonfuls of baking powder have been added. Thin this mixture with 6 tablespoonfuls of boiling water. Bake 35 minutes.

## ICING.

Boil 1 cup sugar in 4 tablespoonfuls of water and pour over the white of a well-beaten egg.

## DAINTY LUNCH WAFERS.

*Contributed by Mrs. M. J. Levan, Muncy, Pa.*

Beat the whites of 2 eggs very light, add a small cup of sugar, and 1 cup of nutmeats chopped very fine. Stir all together and spread on wafers or crackers. Place in the oven of the stove until a delicate brown.

## WHITE CAKE.

*Contributed by Mrs. Anna Painter, Germantown, Pa.*

2 cups of sugar,  $\frac{1}{2}$  cup of butter, whites of 4 eggs, 1 cup sweet milk, 3 cups flour, 3 small teaspoonfuls of baking powder. Beat butter and sugar to a cream, add milk and flour slowly. (Have baking powder well sifted through the flour). Add beaten whites last of all. Flavor with almond. If made right this is as nice as Angel Food.

## PEANUT COOKIES.

*Contributed by Mrs. J. B. Thompson, Muncy, Pa.*

$\frac{1}{4}$  of a cup of butter,  $1\frac{1}{2}$  of sugar, 2 tablespoonfuls of milk, 1 egg, 1 cup of flour,  $\frac{1}{4}$  of a teaspoonful of salt, 2 of baking powder,  $\frac{3}{4}$  of a cup of peanuts pounded fine. Reserve a few pieces to sprinkle on top. Roll dough thin and bake on buttered pans.

## HICKORY-NUT MACAROONS. VERY FINE.

*Contributed by Mrs. A. H. Gudykunst, Muncy, Pa.*

Whites of 3 eggs, 1 cup of sugar, 2 tablespoonfuls of flour, 2 cups of nutmeats. Beat whites light, stir in the sugar; beat about 10 minutes, then stir in sifted flour and nutmeats. Bake in pans with buttered paper. Drop by the spoonful on the paper.

## CREAM SPONGE.

*Contributed by Mrs. R. B. Montgomery, Muncy, Pa.*

$\frac{3}{4}$  pound sugar,  $\frac{1}{2}$  pound flour, 7 eggs, juice and grated yellow rind of 1 lemon,  $\frac{1}{2}$  tumbler of water. Put water on sugar, and boil as for icing, but not until it threads. Pour slowly over eggs that have been separated and well beaten. *Beat until cold.* Add flour slowly, and then the lemon. Line a dripping pan with greased paper, and bake in slow oven. It should be 2 inches or more thick, when done. Allow to get cold, and split to make 2 layers. Then spread the following between: MIXTURE. A boiled custard made from 1 quart of milk, 6 even tablespoonfuls of sugar, 2 of corn-starch, and 2 eggs. Add a pinch of salt and flavor with vanilla. Allow to get cold. It should set, but not get too stiff. Ice over top with boiled icing made from 1 teacup granulated sugar,  $\frac{1}{2}$  cup of water, the well beaten white of 1 egg. Serve on small plates with forks.

## CARAMEL FILLING FOR CAKE.

*Contributed by Mrs. T. B. Painter, Muncy, Pa.*

2 cups brown sugar,  $\frac{1}{2}$  cup butter, 1-3 cup sweet cream. Boil until waxy, and flavor with vanilla.

## SCOTCH CAKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

2 cups of brown sugar, 2 teaspoonfuls of cloves,  $\frac{1}{2}$  cup of butter, 2 teaspoonfuls of cinnamon, 2 cups of flour, 1 teaspoonful of nutmeg, 4 eggs, all the yolks and 2 whites, soda and cream of tartar, or 2 spoonfuls of yeast powder.

## FOR SOFT ICING.

1 egg and 1 coffee cup of sugar.

## FOR HARD ICING.

1 egg and 2 coffee cups of sugar. Beat the whites very light, put just enough water on the sugar to melt it, then boil till it becomes ropy and pour over the beaten whites while hot, beating all the time.

## DEVIL'S FOOD.

MRS. POTTS. PER E. HELME.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

$\frac{1}{2}$  cup of sweet milk,  $\frac{1}{2}$  cup butter, 1 cup of brown sugar, 1 egg, yolks of 2 eggs, 1 scant teaspoonful of soda, 2 full cups of flour. Stir butter and sugar together until light, add the eggs and the milk alternately. Put on the stove  $\frac{1}{2}$  a cup of sweet milk. When hot stir into it 1 cup of brown sugar and  $\frac{3}{4}$  of a cup of grated chocolate. When thoroughly dissolved add to the other mixture. Bake in layers, and put jelly or icing between.

## ICING FOR DEVIL'S FOOD.

Boil  $\frac{1}{2}$  cup of milk, and  $1\frac{1}{2}$  cups of sugar without stirring until the consistency of syrup; flavor with vanilla.

## KING'S CAKE.

FROM THE "PICAYUNE CREOLE COOK BOOK." "BY PERMISSION."

"Gâteau de Roi."

This is a Creole cake whose history is the history of the famous New Orleans carnivals. From January 6, or King's Day, until Mardi Gras, was the accepted carnival season; the new king and queen were chosen each week by cutting the king's cake. Somewhere in the cake a bean, or, more often, a handsome jeweled ring was hidden. Whoever found it was hailed king or queen as the case may be.

## "GATEAU DE ROI."

2 pounds of the best flour, 12 eggs, 1 cup of sugar, 1 pound of the best butter  $\frac{1}{2}$  ounce of yeast,  $\frac{1}{2}$  ounce of salt, candles to decorate. To make the cake take  $1\frac{1}{2}$  pounds of flour and put in a wooden bread trough. Make a hole in the center of the flour, and put in  $\frac{1}{2}$  ounce of yeast dissolved in a little warm water. Add milk or tepid water to make the dough, using milk if you want it to be very rich and delicate. Knead and mix the flour, adding milk or water. Make a dough that is neither too stiff nor too soft, and when perfectly smooth set the dough to rise in a moderately warm place, covering with a cloth. Remember that if you use milk to make the dough it must be scalded. That is, heated to the boiling point, and then allow to grow tepid. Let the dough rise for five or six hours, and when increased to twice its bulk, take it and add the reserved  $\frac{1}{2}$  pound of flour, into which you have sifted the salt. Add six eggs beaten light with sugar and butter, and mix all well together, kneading lightly and adding more eggs if the dough is a little stiff; then knead the dough by turning it over on itself 3 times, and set to rise again for an hour or  $\frac{3}{4}$  of an hour. Cover with a cloth. At the end of this time take it up and work again lightly, forming it into a great ring, leaving a hole in the center. Have ready a baking pan with a buttered sheet of paper in it, and set the central roll in the middle. Cover the pan with a clean stiff cloth and set the cake to rise for an hour longer. When well risen set in an oven a few degrees cooler than that used for baking bread. Let bake for  $1\frac{1}{2}$  hours; if medium 1 hour. Glacé the brioche lightly with a beaten egg; spread lightly over the top before placing in the oven. Decorate with dragées, caramels, etc.

## DELICIOUS CAKE.

*Contributed by Miss Margaret Hull, Milton, Pa.*

$\frac{1}{2}$  cup butter, 1 cup sugar,  $\frac{1}{3}$  cup sweet milk, 3 eggs (whole of them),  $1\frac{3}{4}$  cups of flour,  $\frac{1}{2}$  teaspoonful soda, 1 teaspoonful cream tartar. Put cream of tartar in flour, dissolve soda in a small portion of the milk; use measuring cup, and bake in two layers.

## ICING.

Whites of 3 eggs,  $\frac{3}{4}$  pound pulverized sugar, 1 cup hickory-nuts, and 1 grated cocoanut.

## POTATO SUGAR CAKE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

One cupful of mashed potatoes, one cupful of white sugar, one cupful of potato yeast, three-quarters of a cupful of butter, two eggs, salt, flour enough for a soft dough; mix at six o'clock in the evening, at ten or after, knead stiff and let it rise until next morning; roll out and spread on flat pans; when light, make butter holes and cover the top with brown sugar and cinnamon.

## DOUGHNUTS.

## VERY OLD RECIPE.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

1 pint of sour buttermilk, piece of butter and lard the size of an egg,  $1\frac{1}{2}$  teacups of granulated sugar, 1 teaspoonful of soda, a little nutmeg, 1 teaspoonful Rose-brandy, if desired, with flour enough to make a soft dough. Fry in boiling lard.

## BETHLEHEM SUGAR CAKE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 pint milk, 1 cupful mashed potatoes, one cupful yeast, or one cake of yeast dissolved in a half cupful of lukewarm water, one tablespoonful salt, sufficient flour to make a stiff sponge, beat well and put in a warm place until very light, after which add two eggs well beaten, one cupful of white sugar, one cupful of butter, add a little more flour

and work the sponge until blisters form and the dough drops clean from the hand. Take some of the dough and put into greased shallow pans, and smooth out to half an inch in thickness, and set it away to rise. When the cake is light, make holes at equal distances, filling each with a lump of butter and a little brown sugar. Dust over the entire cake cinnamon and plenty of brown sugar. Bake in a moderately hot oven fifteen to twenty minutes.

## JELLY ROLE.

"MARY ABADIE."

*Contributed by Mrs. Charles B. Maginnis, New Orleans, La.*

3 eggs, 3 tablespoonfuls of water,  $1\frac{1}{2}$  cups of flour, 1 cup sugar, 1 tablespoonful baking powder. Beat yolks and sugar light, add water, then flour, last the whites, and baking powder. Bake in a quick oven. It need not brown, only cook. Sprinkle sugar on board, turn out cake, spread quickly with jelly and roll.

## KISSES.

*Contributed by Mrs. Charles B. Maginnis, New Orleans, La.*

3 tablespoonfuls granulated sugar to each egg, 1 tablespoonful of vinegar to every 6 eggs. Bake in a moderate oven on brown paper.

## ICINGS.

## PLAIN ICING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Whites of 2 eggs, beaten to a froth,  $\frac{1}{2}$  pound of powdered sugar, or enough to stiffen, flavor with vanilla, lemon or orange juice.

## BOILED ICING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

2 cups granulated sugar,  $\frac{1}{2}$  cup cold water. Boil this until it spins a thread or hairs, pour *into* the well-beaten white of 1 egg, on a large platter, beating all the while you are pouring. Continue until cold and thick, flavor with vanilla. One square of chocolate may be added for a chocolate icing.

## ALMOND ICING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Beat the whites of 2 eggs in a bowl, add 1 teaspoonful of water and sugar to stiffen, then add a cupful of chopped almonds, and it is ready to use.

## CHOCOLATE ICING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

$\frac{1}{4}$  pound Baker's chocolate,  $\frac{1}{4}$  pound powdered sugar, or enough to stiffen. Melt the chocolate over boiling water, add the sugar and stir until smooth, add a teaspoonful of vanilla and a teaspoonful of hot water and a small bit of butter, if you like; beat well and it is ready to use.

## LEMON OR ORANGE WATER ICING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

$\frac{1}{2}$  pound powdered sugar, grated rind of 1 orange, 1 tablespoonful boiling water and sufficient juice to moisten. Mix sugar, rind, water and juice in a bowl; add more sugar if it is not stiff enough; use as soon as made.

## MILK ICING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

$\frac{1}{2}$  cup milk and 1 cup of granulated sugar, boiled together until it thickens; beat to a cream after it is off the stove; ice and add, if you like, a layer of chocolate, without sugar.

## CHOCOLATE OR CARAMEL ICING (BOILED).

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 cup of milk,  $\frac{1}{2}$  cup Baker's chocolate. 1 cup granulated sugar. Butter size of a walnut. Boil sugar and milk, add chocolate and butter, boil until it drops thick from the spoon or sugars at side of pan, beat until cool enough to spread.

## YELLOW ICING.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Yolk of 1 egg, beaten light; add 1 tablespoonful of water, flavor to taste and thicken with pulverized sugar.



## CHAPTER XIII.

### BREAD, BISCUIT, HOT CAKES, CEREALS AND SANDWICHES.

#### TO MAKE YEAST CAKES.

SUSAN (ISRAEL) DAUGHTER OF GEN. JOSEPH ISRAEL OF REVOLUTIONARY FAME. GRANDDAUGHTER OF WILLIAM AND SUSANNA PUSEY, OF CHRISTIANA, DELAWARE, A PUPIL OF MRS. GOODFELLOW'S COOKING SCHOOL, 1807.

Take a large handful of hops, boil in about 3 quarts of water. Let it boil half away then thicken with flour as thick as buckwheat batter. Let it stand until it is as light as possible, then stir in as much Indian meal as will make it in cakes, which must be turned twice a day till very dry, then kept in a dry place.

#### YEAST.

MRS. WILLIAM PUSEY PAINTER. QUEEN CAROLINE RECTORY, MARYLAND.

5 or 6 potatoes boiled in 1 quart of water and mashed fine. When cool put in  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  cup of salt, a large handful of hops steeped in a pint of water and 2 yeast cakes. Put in a jar and set in a cool place. Put in your pan 2 quarts of flour, add salt, then pour in potato water and about  $\frac{1}{2}$  a cup or more of this liquid yeast. Mix into a smooth loaf, cover tight and warm, and set it where it will not get chilled. In the morning mold it into loaves and set to rise. I think the bread is better to have plenty of potatoes in it.

#### CREAM SCONES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1  $\frac{1}{2}$  cupfuls of flour, 1 teaspoonful of sugar, a piece of butter the size of an egg, 1 teaspoonful of baking powder, or  $\frac{1}{2}$  that size if cream is used, 1 cup of sweet milk or cream. Put the flour into a

basin with the baking powder and sugar, add the butter, and rub it in until it is quite powdered into the flour. Then make the whole into a paste with the milk, divide it into 2 pieces; take 1 piece and roll it out quite thin and round. Cut the edges smooth and even, then cut in 8 similar to the divisions of a wheel. Have a perfectly clean griddle very warm, bake about 5 minutes altogether turning the scones once. If cream can be had instead of milk the butter is unnecessary, or only a small bit need be used.

#### PUFF MUFFINS.

FOR A FAMILY OF FIVE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pint of flour, 1 teaspoonful of salt. Sift into a bowl and mix gradually with sweet milk to the consistency of thick cream; about a pint is needed, as flour differs in thickening quality. But the batter must be thin. Break 3 eggs into a bowl and whip light, add to the batter just before baking. Grease well gem pans, fill them nearly level full and set them in a quick oven. They should bake in 15 minutes and be eaten hot.

#### MRS. BOOTH'S CORN MUFFINS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 kitchen cup of Delaware white corn meal, add to this a large teaspoonful of butter and lard mixed and 1 teaspoonful of salt. Pour on this  $\frac{1}{2}$  pint of boiling milk, then cool with  $\frac{1}{2}$  pint cold milk. Add the yolks of 3 eggs well beaten, and then the whites well beaten. Last heat the gem pans and bake in quick oven  $\frac{1}{2}$  hour. The batter should be very little thicker than for griddle cakes.

#### SALLY LUNN.

HELEN NITSCH, AN ENGLISH LADY.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

$\frac{3}{4}$  pound of fine flour, 1 ounce of butter, 1 egg, 1 gill of milk, 1 dessert spoonful of sugar,  $\frac{1}{2}$  cake compressed yeast, pinch of salt. Dissolve the yeast and butter in the milk, warmed. Warm the flour, make hole in the center, put in the egg, sugar, salt and milk in which the butter has been well stirred. Work to a soft paste. Set

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to rise. When light (double the original bulk) work it over well, set to rise again; when very light push it down with the fingers. Repeat this last rising and then divide into 2 cakes. Bake in small, round tins. Cut into finger-sized pieces, spread with almond icing, made by mixing 1 white of egg, 2 tablespoonfuls of powdered sugar and 3 ounces of almond paste. When nicely covered bake in a moderate oven a beautiful brown.

### HOMINY CORN PONE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

2 teacupfuls of boiled small hominy, or grits, while hot stir in a large spoonful of butter, add 4 eggs beaten light, 1 pint of milk,  $\frac{1}{2}$  pint corn meal; the batter should be as thick as a rich custard. Bake in a hot oven.

### CORN MEAL MUFFINS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Stir 2 cupfuls of cream or milk with the yolks of 3 well-beaten eggs. Sift together 1 cup of flour, 2 cups of yellow Indian meal, 2 teaspoonfuls of baking powder, a teaspoonful of salt, 1 tablespoonful of yellow sugar. Stir in the milk and eggs. Beat well together. Add lastly the well-beaten whites. Pour on buttered muffin rings. Bake in a well heated oven, and serve as soon as baked.

### EVERY-DAY BATTER-BREAD.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 small quart of corn meal in which mix 2 scant teaspoonfuls royal baking powder, salt to taste. Add new unskimmed milk to make rather a thick batter. Add a piece of butter size of an egg melted, lastly, add eggs whisked to a stiff froth; bake in a well-greased small tin batter-bread pan. Serve immediately.

### RECEIPT FOR MAKING WHITE BREAD.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Boil 2 potatoes in water sufficient to make 1 pint, mash thoroughly. Add 1 pint of new milk, scalding hot. Melt 1 large tablespoonful of butter,  $\frac{1}{2}$  tablespoonful of lard in the milk, add 1 tablespoonful of

sugar, 1 tablespoonful of salt, 2 quarts of flour, (measured before sifting). Dissolve 1 yeast cake in a small quantity of tepid water, add this to the mixture. Beat thoroughly, add flour enough to keep the dough from sticking to the board. Knead 30 minutes. Cover and put in a warm place to rise. When light enough make into small loaves. Let rise again. Bake in a moderate oven from  $\frac{3}{4}$  of an hour to 1 hour.

#### VIRGINIA EGG BREAD.

BRADFORD CLARKE.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa. •*

Break 4 eggs into a bowl and beat to a stiff froth. Pour in 2 cups of buttermilk or thick sour cream (the former preferred), 4 cups of corn meal, 1 tablespoonful of lard, 1 teaspoonful of salt, small  $\frac{1}{2}$  teaspoonful, soda. Beat all well together, then pour into a hot well-greased batter-bread pan and bake a nice brown, and serve as quick as done, as it is not so good after standing. This receipt is also good for muffins.

#### ALBEMARLE GRIDDLE CAKES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 quart of sweet milk, 1 heaping pint of corn meal, 4 eggs beaten separately, a teaspoonful of salt, 1 tablespoonful of butter or lard. Beat the yolks until light, then add the milk, stir in the meal and beat well. Lastly the whites of the eggs.

#### LIGHT CAKES.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

Break 1 egg in a basin, add  $\frac{1}{2}$  pint of butter melted, 1 teaspoonful salt, 2 teaspoonfuls baking powder, 1 teaspoonful sugar, add enough flour to make a thick batter. Bake like griddle cakes.

#### WHOLE-WHEAT BREAD

*Contributed by Mr. M. M. Fessler, Muncy, Pa.*

Scald a pint of milk, add a pint of water, a level teaspoonful of salt and 1 yeast cake dissolved. Add sufficient whole wheat flour to make a batter. Mix thoroughly. Cover, and put in warm place for 3

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hours. Add flour to make a soft dough. Knead, put into greased pans, stand in a warm place 1 hour. Bake in a moderate oven about an hour.

### POCKET-BOOK ROLLS.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Scald a pint of milk, add a teaspoonful of salt and a tablespoonful of butter. When cool add 1 yeast cake dissolved and sufficient flour, about 1½ pints to make a dough. Knead thoroughly. Cover and stand in a warm place until light. Roll out and cut round. Brush ½ with melted butter. Fold over the other half, stand in a greased pan in a warm place until light. Bake in a quick oven for 20 minutes. If you are baking bread you can use light bread dough for these rolls.

### BUNS.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

3 cups of sugar, 3 cups of flour, 1½ cups of cream, 3 eggs well beaten, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of soda. Add the sugar to the beaten eggs, and then the other ingredients.

### CORN BREAD.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

1 cup of white meal, 2 cups of flour, 2 tablespoonfuls of sugar, 1 teaspoonful of baking powder, 1 salt spoonful of salt, 2 eggs, enough milk to make a soft dough. Bake 25 minutes in a shallow pan.

### RICE BANNOCK.

MISS HARRIETT A. PAINTER, MUNCY, PA.

*Contributed by Mrs. S. B. Everett.*

1 cup of rice well washed. Cover with cold water and set over the fire until it has swelled thoroughly and begun to soften. Add 1 cup of milk and a piece of butter the size of a large walnut. This should be done at night and the mixture left till the next morning, then add a pint of corn meal, 2 tablespoonfuls of flour, 2 eggs well beaten, a small teaspoonful of salt and a generous pint of milk. Bake an hour in a shallow pan.

## TO KEEP OATMEAL CAKES FROM CRUMBLING.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Oatmeal cakes may be successfully kept from crumbling if you add a little wheat flour to oatmeal mush. Knead it, and then roll it quite thin and bake for  $\frac{1}{2}$  an hour in a hot oven. These must be kept where they will be dry, as they absorb moisture surprisingly and are rendered unfit for use by it.

## CORN CAKES — HOT.

MISS HARRIET A. PAINTER, MUNCY, PA.

*Contributed by Mrs. F. S. Giger, Philadelphia.*

Scald 1 quart of Indian meal with just water or milk enough to make a thick batter. Stir in a little salt, 2 tablespoonfuls of butter, 2 eggs well beaten. Pour it into a buttered pan and bake  $\frac{1}{2}$  hour.

## MUFFINS.

MRS. GEORGE L. I. PAINTER, MUNCY, PA.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

1 pint of milk, 1 tablespoonful of butter, 2 eggs, 3 cups of flour,  $\frac{1}{2}$  cup of yeast, or  $\frac{1}{2}$  a compressed cake, 1 teaspoonful of salt. Scald the milk, add to it the butter, and let stand until lukewarm, then add the yeast and salt and flour, and beat well. Cover and stand in a warm place until morning. In the morning beat the eggs separately, add the yolks and then the whites. Bake in greased muffin rings on the griddle on top of the stove, or in the oven.

## DROP CAKES.

MRS. THOMAS PAINTER, SUNBURY, PA. A PUPIL OF MRS.  
GOODFELLOW'S COOKING SCHOOL, PHILADELPHIA, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

1 pint of warm milk, stir in a piece of butter and lard as big as a walnut each, then add 3 eggs beaten light, a little salt and yeast, and thicken with flour so you can drop it well with a spoon. Sprinkle flour on your pan and drop them on. You must bake them in a dark, hot oven.

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### CORN BREAD.

*Contributed by Mrs. S. B. Everett, Muncy, Pa.*

1 cup corn meal,  $1\frac{1}{2}$  cups flour, 1 tablespoonful sugar, 1 cup sweet milk, 1 egg, a little salt, 2 tablespoonfuls of butter and lard melted, 2 teaspoonfuls baking powder.

### QUICK MUFFINS.

MRS. MICHAEL MYERS, WILLIAMSPORT, PA.

1 pint of milk, 1 tablespoonful of butter, 1 teaspoonful of salt, 3 cups of flour, 2 heaping teaspoonfuls of baking powder, 3 eggs beaten separately. Add the yolks to the milk, then the flour, now add the melted butter and salt. Give the whole a vigorous beating. Add the whites of the eggs well beaten, then the baking powder. Stir until thoroughly mixed; bake in muffin rings in a quick oven.

### BUCKWHEAT CAKES.

*Contributed by Miss Anna Pott, Williamsport, Pa.*

1 pint buckwheat flour, 1 cup corn meal, 1 cup white flour,  $\frac{2}{3}$  cake of Fleischmann's yeast dissolved in a little lukewarm water. Make this up over night with lukewarm water. In the morning beat in  $\frac{1}{2}$  cup of melted butter. The batter should be thick enough to pour, not drop. Fry on a hot griddle until a delicate brown, and serve at once on a hot plate.

### FLANNEL CAKES.

1 quart flour, 1 pint milk,  $\frac{1}{2}$  teacup butter, 3 eggs, 2 rounding teaspoonfuls Cleveland's baking powder sifted in the flour. Beat the eggs lightly, stir into the flour and salt, add the milk. Beat well, then add the baking powder. Fry on a griddle. Serve immediately.

### RAISED FLANNEL CAKES.

*Contributed by Mrs. Michael Myers, Williamsport, Pa.*

1 quart sifted flour, 1 quart milk, 3 eggs, 2-3 yeast cake dissolved in a little tepid water, 1 teaspoonful salt. Make up over night to rise. Just before they are baked mix a teaspoonful of soda with a little water. When thoroughly dissolved stir it into the batter.

## DATE MUFFINS.

*Contributed by Mrs. J. M. M. Gerner, Muncy, Pa.*

Cream 3 tablespoonfuls of sugar with 2 of butter, add the yolks of 2 eggs. Sift 1 cup of flour and  $\frac{1}{2}$  cup of corn starch with 3 level teaspoonfuls of baking powder, and a little salt. Add to this alternately a scant cup of milk and 1 cup of dates cut fine, with seeds removed. Mix gently the stiff whites of the eggs, bake in hot oven in muffin pans, or iron gem-pans. The latter must be well heated before oiling.

## RICE GRIDDLE CAKES.

*Contributed by Mrs. J. M. M. Gerner, Muncy, Pa.*

Use buttermilk, sour, or sweet milk. With the first and second use bicarbonate of soda and cream of tartar. If the latter, then baking powder. Make like flannel cakes, excepting use half as much cold, boiled, mashed rice as flour. Beat eggs separately, and add a little salt. They require a little longer baking than other griddle cakes.

## CORN BATTER CAKES.

"AUNT CHARITY," OLD COOK IN FAMILY. 75 YEARS AGO. BALTIMORE, MD.

1 pint of corn meal,  $1\frac{1}{2}$  pints milk, 1 tablespoonful butter, 3 eggs, salt to taste. Beat the eggs very light without separating. Add a part of the milk, then the meal, beating well all the time. Then add the butter melted, the salt, and the rest of the milk. Bake on a hot griddle, and serve very hot.

## "CAPON SPRINGS, WEST VA.," WAFFLES.

Celebrated.

One quart fresh milk, 1 heaping cup of butter,  $1\frac{1}{2}$  pints of flour, 4 rounded teaspoonfuls Cleveland baking powder sifted in the flour, and 3 eggs. Separate the eggs, and beat well. Add the milk to the yolks of the eggs, stir carefully into the flour. Beat well. The batter must be free from lumps and very smooth. Melt the butter and stir in the salt. Have the whites beaten also to a stiff froth, and stir gently in the batter. The batter should be very thin.



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### RICE WAFFLES.

"AUNT CHARITY," OLD COOK IN FAMILY 75 YEARS AGO. BALTIMORE, MD.

1 pint rice flour, 8 large spoonfuls boiled rice; the rice should be very soft. Four eggs, 1 teaspoonful of salt, a piece of butter the size of a walnut, 3 cups milk. Mix the butter with the boiled rice while it is warm. Beat the eggs well, mix with the flour, then the other ingredients added. Beat well, and bake in waffle irons.

PASTMASTER STOCKER'S FRANKLIN BUN.—PHILADELPHIA, PA.—80 YEARS OLD.

$\frac{1}{2}$  pound sifted flour,  $\frac{3}{4}$  of a pound of sand sugar,  $2\frac{1}{2}$  wine glasses full of cream,  $\frac{1}{4}$  and a half  $\frac{1}{4}$  of butter, 2 wine glasses of rose water, 2 yeast powders, 4 eggs, nutmeg. Put the cream and butter into a tin pan large enough to contain all the ingredients. Set on the range until the butter is melted. When cool stir in the sugar, then the flour, then the eggs well beaten. Have the rose water divided into 2 glasses, dissolve a powder in each, and add. Bake in a flat tin. When done sift sugar over or make icing. Currants are a great improvement.

### BISCUIT RECEIPT.

ETHEL PARRISH, RADNOR, PENNSYLVANIA.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

1 cup of flour,  $\frac{1}{2}$  cup of milk,  $\frac{1}{2}$  cup of water, a pinch of salt. Beat all together with a Dover egg beater until very light. Pour into small cup-shaped iron pans that have been well heated, bake in a quick oven until they are brown and puff up to twice the size of the batter. They should be almost hollow. They may also be made with a little Graham flour mixed with the white.

### SUGAR BISCUIT.

MRS. WIDDEFIELD, PHILADELPHIA, PA., 80 YEARS OLD.

Three pounds of flour,  $\frac{3}{4}$  of a pound of butter, 1 pound of sugar. Rub the flour, butter and sugar together and add a sponge made as follows: Into a pint of water sti. as much flour as will make it into a smooth batter, then add three gills of yeast. When the weather

is cold, tepid water must be used. Cover and put it in a warm place to rise. When very light it is good for use. Knead well and replace it in the pan to rise. This must be done in the afternoon. Next morning knead lightly. Make into small cakes about the size of a silver dollar and  $\frac{1}{2}$  an inch thick. Place them in slightly buttered tins 1 inch apart each way. Set in a warm place to rise. When light, bake in a quick oven, when done wash them over with a little water, not having the brush too wet and let them remain on the tin to cool.

#### COLONIAL DUTCH CAKE.

*Contributed by Mrs. John Burroughs, Philadelphia, Pa.*

Set a sponge at night with a pint of warm milk and a teacupful of yeast. In the morning beat 3 eggs,  $1\frac{1}{4}$  pounds of sugar with  $\frac{1}{2}$  pound of butter. When very light stir this mixture into the sponge with  $\frac{1}{2}$  pound of currants. Flavor with cinnamon and nutmeg. Add a teaspoonful of bicarbonate of soda, dissolved in a little milk. Make a soft dough, pour into pans, and set to rise again. When light bake in a slow oven.

#### RICE WAFFLES.

FROM THE "PICAYUNE CREOLE COOK BOOK," NEW ORLEANS, LA.—  
"BY PERMISSION."

$1\frac{1}{2}$  cups of rice boiled soft, 2 ounces of butter, 1 pint of scalded milk, 3 eggs, 1 teaspoonful baking powder,  $\frac{1}{2}$  teaspoonful salt, 1 tablespoonful wheat flour. The rice must be cold and well mashed. Melt the 2 tablespoonfuls of butter into the milk, which has been allowed to cool. Beat the yolks and whites of the eggs separately, making the latter to a white stiff froth. Mix the rice and milk, beat thoroughly, then add  $\frac{1}{2}$  teaspoonful salt, 1 of baking powder, and the flour. Put the yolks into the batter, beat well, add the whites, and beat well again. The waffle irons should be very hot, and well greased in every part. Pour the batter and fill the iron quickly. Close quickly and set on the fire. As soon as the edges are set turn the iron and bake on the other side. Two minutes should be all the time required to bake a waffle nicely. When the waffles are baked remove them carefully, place on a hot dish, and butter them generously. Serve waffles with ground cinnamon and sugar mixed together. Take 3 heaping tablespoonfuls of white sugar to 1 tablespoonful ground cinnamon.

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### RICE GRIDDLE CAKES.

FROM THE "PICAYUNE CREOLE COOK BOOK," NEW ORLEANS.—"BY PERMISSION."

1 pint of milk,  $1\frac{1}{2}$  cupfuls boiled rice,  $1\frac{1}{2}$  cups of flour, 2 eggs, 2 heaping teaspoonfuls baking powder, 1 large teaspoonful of salt. Scald the milk and set it to cool. Press the rice through a sieve, add the well-beaten yolks of 2 eggs, then the salt, yeast powder, and flour blended, and beat well. Then add the milk, beating thoroughly, and finally the whites of the eggs beaten to a stiff froth. Mix thoroughly, and bake in a hot griddle.

### POTATO BISCUIT.

FROM MRS. GOODFELLOW'S COOKING SCHOOL, PHILADELPHIA, PA.

*By a Pupil, Mrs. Thos. Painter, Sunbury, Pa.*

Boil mealy potatoes very soft, pare and mash them to four good-sized potatoes. Put a piece of butter the size of an egg and a teaspoonful of salt. When the butter has melted put  $\frac{1}{2}$  pint of cold milk. If the milk cools the potatoes put in  $\frac{1}{4}$  of a pint of yeast and flour to make them of the right consistency. Set them in a warm place. When risen mold them with the hands. Let them remain ten or fifteen minutes before baking.

### BARRINGTON RUSK.

FROM MRS. GOODFELLOW'S COOKING SCHOOL, PHILADELPHIA, PA.

*By a Pupil, Mrs. Thos. Painter, Sunbury, Pa.*

1 cup of sugar, 1 cup of milk, 1 cup of yeast, 1 cup of flour. Mix over night. In the morning add  $\frac{1}{2}$  cup of sugar and  $\frac{1}{2}$  cup of butter, creamed light, two eggs, reserving the white of one, beaten to a stiff froth with  $\frac{1}{2}$  cup of sugar and spread over the top of the rusk. Bake in a quick oven.

### DUTCH BISCUIT.

*Contributed by Mrs. Edward Browning, Rosemont, Pa.*

1 pint of milk, 4 ounces of lard, 2 ounces of butter, 4 medium-sized potatoes, 1 yeast cake, a little salt. Heat the milk, put in lard and

butter to melt, cut potatoes and boil, put through vegetable press into the milk, also water the potatoes are boiled in. Let the milk cool. Set a sponge; let rise in warm place. This will make about sixty biscuits.

#### WAFFLES.

FROM MRS. GOODFELLOW'S COOKING SCHOOL, PHILADELPHIA, PA.

*Contributed by a Pupil. Mrs. Thomas Painter, Sunbury, Pa.*

Take 1 quart of flour and a teaspoonful of salt, 1 quart of milk with 1 tablespoonful of melted butter, and mix the flour gradually until perfectly smooth. Add 3 tablespoonfuls of yeast, let rise until light. Bake in a waffle iron.

#### QUICK WAFFLES.

FROM MRS. GOODFELLOW'S COOKING SCHOOL, PHILADELPHIA, PA.

*Contributed by a Pupil. Mrs. Ebenezer Greenough, Sunbury, Pa.*

1 quart of flour, 1 quart of sour milk, 2 tablespoonfuls of melted butter, 5 eggs beaten separately until light, 1 teaspoonful of soda dissolved in the milk. To 1 heaping teaspoonful cream of tartar, add the flour, the yolks of the eggs and the whites of the eggs thoroughly beaten just before baking.

#### BEATEN BISCUIT.

"CAPON SPRINGS, WEST VA.," RECEIPT.

1 quart flour, 1 cup milk, 1 teaspoonful salt,  $\frac{1}{2}$  cup butter, a piece of soda the size of an English pea. Put the salt, flour and soda together. Mix the butter and milk with the flour into a very stiff dough. Beat vigorously for an hour. Roll the dough  $\frac{1}{4}$  of an inch thick, cut out with a small biscuit cutter, and bake in rather a quick oven.

#### MARYLAND BISCUIT.

THOMAS RINGGOLD, MARYLAND.

*Contributed by Mrs. Frederick S. Giger, Philadelphia.*

1 quart flour, 1 tablespoonful lard, 1 tablespoonful butter, 1 teaspoonful salt, 1 cup ice water. Sift the salt and flour together, and rub the lard and butter well in with the hands. Mix gradually with

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the water until you have a very stiff dough. Knead this well for fifteen minutes. Beat hard with a rolling pin for  $\frac{1}{2}$  an hour. At the end of this time the dough should begin to blister and should be light and puffy. Roll out rather thin, cut with a round biscuit cutter, prick with a fork. Put in a baking pan so they will not touch each other and bake for twenty-five minutes until a delicate brown. If properly made they are delicious.

### AUNT CHARITY'S SODA BISCUIT.

BALTIMORE, MARYLAND.

*Contributed by Mrs. I. Newton Todd.*

1 quart flour, 1 tablespoonful lard,  $\frac{1}{2}$  tablespoonful soda, 1 teaspoonful salt,  $\frac{1}{2}$  pint buttermilk. Rub the soda and the salt into the flour and sift well together. Rub the lard with the flour. Make a hole in the center of the flour, pour in the milk, a little at a time and mix until all is used. Knead the dough well until perfectly smooth. Roll the dough  $\frac{1}{2}$  an inch thick. Cut the biscuits with a round cutter, and bake in a quick oven.

### FEATHER BISCUIT.

*Contributed by Miss Rosa B. Painter, Muncy, Pa.*

2 large potatoes boiled and mashed, 1 tablespoonful lard, 1 of sugar,  $\frac{1}{2}$  cup milk, 1 egg,  $\frac{1}{2}$  yeast cake dissolved, flour to make a stiff batter. Beat hard, then knead to soft dough. Set about ten o'clock in the morning when wanted for tea. When light cut out, put in pans, let rise again, and bake.

### BUTTER SEMMELS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Set to rise at 6 P. M.: One-half large cup mashed potatoes,  $\frac{1}{2}$  cupful of sugar,  $\frac{1}{2}$  cupful of yeast or  $\frac{1}{2}$  yeast cake dissolved in  $\frac{1}{4}$  cup of warm water. Add at 10 P. M. one pint of milk, one or two eggs,  $\frac{1}{2}$  cup of sugar,  $\frac{1}{2}$  cup of butter, and lard mixed,  $\frac{1}{4}$  teaspoonful salt, about 3 pints of flour, sifted twice. Knead until the dough blisters and drops clean from the palms of the hands, set in warm place to rise until morning; roll out a quarter of an inch thick, brush the sheet with butter, cut in two inch squares, lap the four corners, set two

inches apart in pans, let them rise until *very* light, bake fifteen to twenty minutes in a quick oven, after which brush over with melted butter and throw over them powdered or granulated sugar. This quantity makes five dozen.

#### SALLY LUNN (RAISED.)

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 cup milk, 3 tablespoonfuls yeast, 1 egg,  $\frac{1}{2}$  cup butter and lard, salt, about  $1\frac{3}{4}$  pints flour. Set to rise at 12 o'clock. Scald the milk, add butter and lard when it is lukewarm; add the salt, egg and flour, beat well, then add yeast and beat very well, drop with a spoon into greased gem pans and stand aside until light. Bake in a hot oven about twenty minutes.

#### BABA CAKE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

$\frac{1}{2}$  pound butter,  $1\frac{1}{2}$  pounds good sugar-cake dough,  $\frac{1}{2}$  pound sugar, 8 eggs. Cream the butter and sugar, add the eggs, beaten separately, then add the dough and mix *very* thoroughly, add a cupful of flour, if dough is very thin (it should be stiff enough to take out of the dish with your hand), fill the cake form three-quarters full and stand aside to rise; when bubbles form on top it is ready to bake in a cool oven one hour.

#### DELICIOUS TEA BISCUIT.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 quart flour (sifted), milk enough to make a soft dough, 1 teaspoonful salt, 1 tablespoonful butter, 3 heaping teaspoonfuls baking powder. Rub the butter into the flour, add salt and baking powder, mix well, then add milk. Roll out, (handle as little as possible), about half an inch thick, cut into biscuits and bake in a quick oven.

#### CEREALS.

In cooking cereals use plenty of boiling water. Be careful to cook thoroughly in a double boiler.

AVENA OR ROLLED OATS.

Put 1 quart of boiling salted water into the top of a double boiler. Stir 1 cup of Avena into the water; cover and place on the back part of the range at night, allowing to remain until morning, when boil one hour. Serve with whipped cream, or cream and sugar.

SCOTCH OAT MEAL.

Pick over a cup of choice oat meal and put it with 1 teaspoonful of salt and 5 cups of boiling water into a two quart covered double boiler. Let it boil slowly all night. This makes a jelly-like mass with a rich flavor. Do not stir, as stirring makes it watery.

CORNMEAL MUSH.

Take a large cup of corn meal, and mix 1 cup of cold water gradually to make a smooth paste. Pour it into 1½ pints of boiling water and cook in a double boiler from three to five hours. Add salt. Serve with milk or cream. Cold mush may be put into slices ½ inch thick, dipped in flour, and fried a delicate brown in butter. Serve with syrup.

CRACKED WHEAT.

1 cup of cracked wheat, 1 quart of water, 1 teaspoonful of salt. Put the water in the double boiler, add the cracked wheat. Let it soak over night in the cold water. In the morning set the kettle containing the wheat and cold water in the under boiler containing cold water. Add the salt, and let it gradually heat and boil at least two hours, or longer. It should be thoroughly cooked. Serve with sugar and cream for breakfast.

HOMINY GRITS.

Pick and wash the grits well through several waters, put in a sauce pan one small cupful of grits to two quarts of water. Set on the range where it will cook gently for two hours. Add salt. If the water is cooked out of it, add boiling water from time to time. Never under any circumstances pour in cold water. Serve very hot.

BOILED HOMINY.

Wash a large cupful of white hominy and soak over night, the next morning put in a sauce pan and add a generous supply of water, boil

gently for six hours. By this time the water should have been cooked up, and the hominy just the right consistency, if not however drain off the water, stir in a tablespoonful of butter and salt to taste. Serve very hot.

#### FRIED HOMINY.

Take cold, boiled hominy, cut in slices, dip in flour. Put enough butter in a frying pan to grease it well, lay the hominy in and cook until it becomes a golden brown, then turn and brown on the other side.

#### SANDWICHES.

##### CHICKEN SANDWICHES.

MRS. S. B. EVERETT, MUNCY, PA.

Boil a chicken until well done and tender. Take all the meat from the bones, and when cold pass it through a meat chopper until it is very fine. Season this well with salt and pepper, a little melted butter, and a few spoonfuls of cream. Cut the bread very thin and butter each slice, then spread a buttered slice of bread with the chicken mixture, lay on this another slice of buttered bread. Trim off crust; a slight pressure will cause slices to adhere to each other.

##### EGG SANDWICHES.

MRS. S. B. EVERETT, MUNCY, PA.

Rub to a smooth paste the hard-boiled yolks of 12 eggs. Add gradually, rubbing all the time, three tablespoonfuls of melted butter, one tablespoonful of cream. Season with salt and cayenne pepper to taste. Have paste as smooth as possible; spread on very thin slices of buttered bread. Place 2 slices of buttered bread together and trim off crust. Cut into any desired shape.

##### HAM SANDWICHES.

MRS. M. M. FESSLER, MUNCY, PA.

Grate the ham, leaving out all fat and fibre; cut bread very thin, and butter it; spread with grated ham and put another piece of buttered bread on it. Trim crust off bread nicely. Tongue may be used instead of ham.



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### CHEESE SANDWICHES.

MRS. M. M. FESSLER, MUNCY, PA.

½ pound rich cheese grated, 2 tablespoonfuls fresh butter, a dash of cayenne pepper. Rub together and spread on thin slices of buttered bread; place on that another slice of buttered bread.

### LETTUCE SANDWICHES.

MRS. MICHAEL MYERS, WILLIAMSPORT, PA.

Spread thin slices of bread with seasoned mayonnaise dressing. Put between slices, from which crust should be removed, small crisp lettuce leaves. Be sure to trim and shape sandwiches before putting in the lettuce. Serve the sandwiches as soon as possible after preparing.

### CELERY SANDWICHES.

MRS. F. S. GIGER, PHILADELPHIA.

Take well bleached part of 2 heads of celery; chop very fine; mix with a little mayonnaise dressing, just enough to hold it together; slice bread very thin and butter lightly; then spread a layer of grated celery; then place another piece of buttered bread on the celery. Mayonnaise dressing may be substituted for butter in this recipe.

### WALNUT SANDWICHES.

MRS. F. S. GIGER, PHILADELPHIA.

Crack and pick out walnuts; be careful to have no bits of shell mix with the kernels. Chop or grind until very fine; mix with delicately made mayonnaise, in which lemon juice is used instead of vinegar. Cut bread very thin; butter slices, and spread thin layer of walnuts and mayonnaise on slice of bread; carefully place thin slice of bread on it.

### CHICKEN-AND-ALMOND SANDWICHES.

MRS. I. NEWTON TODD, BALTIMORE, MD.

Chop white meat of chicken very fine. To a pint of chicken take ¾ pound of almond; blanch them and chop very fine. Mix together into a smooth paste with thick cream; add a teaspoonful of salt and

$\frac{1}{4}$  teaspoonful of paprika. Spread chicken and almond on thin slices of buttered bread; lay on this another slice of buttered bread. Trim off crust carefully.

### CHICKEN SANDWICHES.

MISS ANNIE POTT, WILLIAMSPORT, PA.

Steam a chicken until done and very tender, remove all meat from bones, and run it through meat chopper. Blanch and beat very fine 6 ounces of almonds. Mix meat and almonds together, and season to taste with salt and white pepper. Take a spoonful of very soft butter, but not melted; mix with chicken, and cream enough to make into a paste that will spread easily on thin slices of bread. Cut bread thin, but do not butter slices; spread the slice with the mixture; place on it another slice of bread.

### ORANGE SANDWICHES.

MRS. F. S. GIGER, PHILADELPHIA, PA.

Take orange marmalade and work it well with the least bit of melted butter or cream; slice bread very thin and butter; spread bread with marmalade and put on it another slice of buttered bread.

### FIG SANDWICHES.

MRS. M. M. FESSLER, MUNCY, PA.

Cut figs open and remove all the soft part, leaving the skin. Work this well with a little cream until you have a perfectly thin paste. Spread thin slices of buttered bread with the paste. Roll sandwiches and tie with ribbons.

### WATER-CRESS SANDWICHES.

MISS ANNIE POTT, WILLIAMSPORT, PA.

Chop water-cress fine. Take a loaf of sandwich bread and cut thin slices. Spread slice with mayonnaise dressing and place layer of water-cress on it. Cover with another slice of bread. Crust should be trimmed off slices and mayonnaise should be spread on loaf of bread before each slice is cut. Use fresh bread, or sandwiches will not roll.

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### CLUB SANDWICHES.

*Contributed by the French Chef of the Hotel Bellevue-Stratford, Philadelphia, Pa.*

Toasted white bread, strips of bacon, lettuce, sliced chicken and mayonnaise dressing. Spread the ingredients on the toasted bread, and place a piece of toast on top.

### FRUIT SANDWICHES.

*Contributed by Mrs. William A. Bruner, Muncy, Pa.*

Chop figs fine, put them with a small quantity of water in a double boiler. Cook until a paste is formed. Add a few drops of lemon juice, cool, spread on buttered bread, and sprinkle over, finely chopped peanuts. Lay on top piece of bread.

### CHEESE SANDWICHES.

*Contributed by Mrs. J. B. Thompson, Muncy, Pa.*

1 cup grated cheese, 1 teaspoonful butter,  $\frac{1}{4}$  teaspoonful paprika,  $\frac{1}{4}$  teaspoonful mustard, a few grains of cayenne, yolks of 2 raw eggs, 1 cup thin cream, salt to taste. Put the ingredients in the double boiler. Cook until thick enough to spread on the bread, stirring all the time. Let it cool.

## CHAPTER XIV.

### EGGS.

#### MARDI GRAS EGGS.

6 eggs, 1 small tablespoonful flour,  $\frac{1}{2}$  pint milk, a lump of butter the size of a walnut, 6 squares toast, salt and pepper to taste. Cover the eggs with boiling water and boil for thirty minutes. Remove the shells, chop the whites very fine and rub the yolks smooth. Do not mix them. Put the milk on to boil, rub the butter and flour together and add to the boiling milk. Add the whites, salt and pepper. Put the toast on a hot dish, cover it with a layer of the white sauce, then a layer of the yolks, then the remainder of the whites and the remainder of the yolks. Stand in the oven for two or three minutes and serve.

#### STUFFED EGGS.

*Contributed by Mrs. I. Newton Todd, Baltimore, Md.*

12 eggs, 4 tablespoonfuls grated ham or tongue, 2 tablespoonfuls melted butter, 1 tablespoonful cream, salt and pepper to taste. Boil the eggs for  $\frac{1}{2}$  hour; remove the shells carefully before the eggs are cold. Cut them in halves lengthwise and carefully remove the yolk without breaking the whites. Rub the yolks with butter to a smooth paste, then add the grated ham or tongue, the mustard, salt and pepper. When you have a smooth paste, well seasoned, put it carefully back into the whites and put the whites together. Press them hard. Beat the yolks of 4 eggs just a little, then dip the eggs in the yolk of the eggs, roll them in bread crumbs, then roll in egg again and once more in bread crumbs. Fry in boiling lard until a golden brown. Serve at once with cream sauce poured around.

#### HOW TO COOK SOFT-BOILED EGGS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Put them in cold water on the fire. As soon as the water begins to boil take them out and serve. You will find them delicious.

## PLAIN OMELET.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

Break 4 eggs into a bowl without separating, beat until very light. Put into a frying pan a piece of butter the size of a walnut. Melt it, but do not allow it to become the least bit brown. Add to the beaten eggs 2 tablespoonfuls of cream, pour the eggs into the pan, sprinkle with salt and pepper. As soon as the eggs are slightly set place in a hot oven for a few moments, roll, and serve immediately on a very hot dish.

## POACHED EGGS.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

Fill a saucepan 2-3 full of boiling water, add a little salt. Break the eggs one at a time in the saucer; be careful not to break the yolks. Slip into the boiling water, let cook a moment or two, remove carefully from the pan, place on squares of toasted bread. Put dots of butter over the egg, sprinkle lightly with black pepper. Serve at once. Milk may be used instead of water if preferred.

## DEVEILED EGGS.

*Contributed by Miss Nant, Baltimore, Md.*

6 eggs, 4 tablespoonfuls grated ham, 1 tablespoonful olive oil, 1 teaspoonful French mustard, salt and pepper to taste, a dash of cayenne. Boil the eggs for  $\frac{1}{2}$  hour. While they are still warm remove the shells. Cut the egg in half lengthwise and take out the yolks without breaking the whites. Pound the yolks with the olive oil and mustard to a very smooth paste, add the grated ham, salt and pepper. Have it highly seasoned and well mixed. Fill the whites of the eggs with this mixture and serve on a bed of water-cress.

## SHIRRED EGGS.

*Contributed by Miss Nant, Baltimore, Md.*

Take the small dishes in which the eggs are to be served, butter, and carefully break into each 2 eggs, but do not break the yolks. Put these dishes in a pan of boiling water and place them over a hot fire. Let them cook until the whites are quite set. Dust lightly with salt and pepper. Place on each a bit of butter and serve immediately.

## SCRAMBLED EGGS.

*Contributed by Mrs. Frederick S. Giger, Philadelphia.*

Break 6 eggs without separating; do not beat them. Put a piece of butter the size of a walnut in a frying pan, add 2 tablespoonfuls of rich cream. Turn the eggs into the pan, season with a little salt and stir continually until the eggs are set. Serve at once.

## FRIED EGGS.

*Contributed by Miss Nant, Baltimore, Md.*

Put a frying pan with a piece of butter over a gentle fire where it will melt, and the frying pan get quite hot. Break the eggs carefully one at a time in a saucer and slide it in the hot butter. Fry until the yolks are set. Serve at once.

## OYSTER OMELET.

MRS. WILLIAM WEAVER, PHOENIXVILLE, PA.

*Contributed by Mrs. Ernest Randolph Cassaday, Philadelphia, Pa.*

Break 6 eggs, separating the whites from the yolks; beat the yolks very light, add the whites of the eggs beaten to a stiff froth. Beat together thoroughly. Then add  $\frac{1}{2}$  teacup of cream; put into the frying pan a piece of butter the size of a walnut. When hot, but not brown, pour in the eggs, add 2 dozen large oysters chopped. When set, roll it, turn out in a very hot dish and serve immediately.

## SCALLOPED EGGS.

*Contributed by a Friend.*

Boil 1 egg hard for each person at the table. Make a cream sauce. Grease a baking dish and fill with alternate layers of sliced hard-boiled eggs, bread crumbs and sauce, having the last layer one of crumbs. Cover with pieces of butter and brown in a hot oven.

## EGGS FRITZI SCHEFF.

*Contributed by the French Chef of the Hotel Bellevue-Stratford.*

Poached eggs on fried Philadelphia scrapple, Hollandaise sauce.

## EGGS À LA BECHAMEL.

6 eggs, 2 tablespoonfuls butter, 2 tablespoonfuls flour, 2 gills cream, 2 gills white stock, the yolks of 3 eggs. Boil the eggs for thirty minutes. While they are cooking make the sauce by putting the butter in a frying-pan over a moderate fire. Be careful it does not brown in the slightest. Sprinkle into this when melted the flour, and stir constantly to prevent its lumping. Beat the yolks of the eggs and add to them the cream. Stir in the butter and flour, the stock, the cream and yolks of the eggs, salt and pepper. Stir constantly until it comes to a boil. Take from the fire and put over boiling water to keep it warm while you take the shells from the eggs. Chop the whites and yolks very fine, but keep them separate. Place the yolks in the middle of the dish, and put the shredded whites around it. Stir the sauce, and pour around the eggs.

## CHAPTER XV.

### PRESERVES, JELLIES AND PICKLES.

#### DAMSON PRESERVES.

A COLLECTION OF HOME RECIPES, PHILADELPHIA, PA.

Wash and dry the damsons well. Prick each one with a fork. To each pound of fruit allow 1 pound of sugar. Lay the damsons in the bottom of a porcelain-lined kettle, and a layer of sugar, then fruit and sugar until all are in. Pour over this a very little water. Put on the fire and heat slowly. Let it simmer for not quite an hour. With a perforated skimmer take out the damsons and lay on a flat dish. Set them in the sun while you boil the syrup until quite thick. Skim off the scum that rises to the top. Put the damsons in a jar and pour the hot syrup over them.

#### DAMSON AND GREEN GAGE PRESERVES.

Damsons and green gages should be pricked in many places with a large needle to prevent the skin from bursting. Allow a pound of fruit to  $\frac{3}{4}$  of a pound of sugar and  $\frac{1}{2}$  pint of water to 2 pounds of sugar. Cook only a few at a time that they may not be broken. On three successive mornings pour off the syrup and boil it gently for ten minutes. This will cook the fruit without destroying its shape.

#### STRAWBERRY PRESERVES.

Take 6 quarts of sugar for 12 quarts of berries. Put  $\frac{3}{4}$  of fruit into the preserving kettle with 1 gill of water. Heat slowly, mash thoroughly. Turn into a cheese-cloth bag, and let it drain until it is cool enough to handle. Then press every particle of juice through the cloth. Put the juice and sugar in a preserving kettle and heat slowly to the boiling point, stirring well. When the juice boils, add the remaining 9 quarts of whole berries and cook for fifteen minutes. After the fruit begins to boil the liquor should simply be allowed to bubble and should be skimmed frequently. When the fruit is cooked



put it into jars filled to the top with the juice. Save the juice after the jars are filled for use in the winter for sherbets, puddings or sauces.

#### PRESERVED PEACHES.

The White Morris peaches are the best for preserving. Make a syrup allowing  $\frac{3}{4}$  of a pound of sugar to 1 pound of fruit and  $\frac{1}{4}$  pint of water to a pound of sugar. Pare the peaches and halve them. Carefully remove the scum as it rises to the top of the syrup. Drop in the peaches, let them boil until they may be easily pierced with a fork. Then take them out, fill the jars, boil down the syrup and pour it over the fruit.

#### PRESERVED LIMES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Put the limes in salt water not too strong for two or three days. Change the water once. Slit on one side with a blunt stick. Take out the seeds, leaving the pulp. Throw into cold water and let them stand for twenty-four hours changing the water often. Put them over the fire and let them simmer till tender, changing the water often. Drain and when cold, if salt or bitter, scald again. Drain until cold and dry. To every pound of limes add 1 pound of sugar. Make a thin syrup of 1 quart of water to 3 pounds of sugar. Pour it hot over the limes and let them stand twenty-four hours closely covered. Then put the syrup and all on the fire and boil twenty minutes, or half an hour. Fill jars. Next day, if syrup should be thin, pour it off and boil again for a short time. Stop the jars closely. 1 full quart of water is needed to every 3 pounds of syrup; less will not cover.

#### BRANDIED PEACHES.

N. E. WITMER.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take white heath peaches "clings" perfectly sound and not too ripe; put them in scalding lye sufficiently long to rub off the skin with a cloth, no longer. Throw them into cold water as soon as skinned, and change the water if they remain long. Make a syrup  $\frac{3}{4}$  pound of sugar to 1 pound of fruit. Cook them till a straw easily penetrates. Put them in jars and pour over the syrup with brandy,  $\frac{1}{2}$  syrup,  $\frac{1}{2}$  liquor. Seal tightly.

## RASPBERRY JAM.

Take 12 quarts of raspberries, pick carefully. Put them in the preserving kettle and heat slowly for half an hour. Mash the berries; if there is too much juice dip out a pint. Add 8 quarts of granulated sugar and cook  $\frac{1}{2}$  hour longer. Put in jelly glasses, seal, and keep in a cool dark place. Save the extra juice for sherbets, sauces, etc.

## TOMATO JAM.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 peck fine tomatoes, scald, peel and press them. Weigh, allow pound for pound of sugar. For every pound, add juice and rind of  $\frac{1}{2}$  a lemon, green ginger, citron, candied orange and lemon peel. Also preserved ginger, cut small when nearly done.

## PEACH JAM.

Let the peaches be quite ripe; pare and cut them in small pieces. To every pound of fruit add 1 pound of sugar. Put the fruit and sugar into a preserving kettle, mash all together, and when it begins to cook stir until it becomes quite thick. Take from the fire, put it in glasses, and when cold tie closely.

## QUINCE HONEY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Grate three large quinces (without paring); one pound of granulated sugar, one quart of water. Put water and sugar in a granite kettle and let come to a boil; add quinces and *boil* twenty minutes *after* it has come to boiling point, when it will be finished.

## ORANGE JELLY.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Make a syrup with 1 pint of water and 1 pound of loaf sugar, boil it with the thin rind of 4 oranges and 2 lemons, skim it carefully and add the juice of 8 oranges. Let it boil about twenty minutes; skim and add the juice of a lemon and either 1 pint of calf's foot jelly or 16 sheets of the best French gelatine dissolved in  $\frac{1}{2}$  pint of water, and clarified with whites of eggs. Peel 2 sweet oranges, removing every

particle of skin of both kinds. Core them to get rid of the pips; and cut them into thin slices in such a way as to get rid of the pellicle round each quarter. Proceed to fill the mold, disposing pieces of oranges in it in a symmetrical fashion. When set, turn out the jelly in the usual way.

## STRAWBERRY PRESERVES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 pound fruit, 1 pound granulated sugar. Boil ten minutes, then pour in a large platter and set them in the sun until the juice thickens. Raspberries and cherries may be made the same way, using currant juice with the raspberries.

## GRAPE BUTTER.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Seven pounds of grapes, stemmed and stewed and put through a sieve;  $3\frac{1}{2}$  pounds of granulated sugar,  $1\frac{1}{2}$  tablespoonfuls of stick cinnamon, broken in small pieces, same of whole allspice, 1 of cloves, spices tied in two bags. Stew over quick fire twenty-five minutes after it begins to boil.

## RAISINED CURRANTS.

MRS. CHARLES SMITH, CLINTON, IOWA.

2 pounds of raisins to 5 pounds of fruit, 3 pounds of sugar. Cook as for currant jam.

## RASPBERRY JAM.

MRS. CHARLES SMITH, CLINTON, IOWA.

For 7 pounds of raspberries take 2 pints of currant juice and 6 pounds of sugar. Put the sugar with the juice on the stove, and let it stand until the sugar is dissolved. Then put in the raspberries and let them boil thirty minutes.

## ORANGE PRESERVES.

Grate the thin outer rind, cut the oranges in half. Soak in plenty of cold water. Let them stand for twenty-four hours. Then put the oranges in a preserving kettle, cover with fresh water, let them come

to a boil. Do this three times, changing the water each time. Then let them stand in another water all night. Take them out, and place each half orange on the cloth, cut side down to drain. With a fine wire seed them carefully. Do not take out the pulp. Let them remain until the next day, then make a syrup of a pound of sugar to every pound of fruit, and  $\frac{1}{2}$  pint of water. Let this boil, lay in the oranges carefully, round side down; boil until clear and done. It will take from two to three hours. Never cook more than ten oranges at a time. If you cook only five at a time the color will be better.

#### GINGER PEARS.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa.*

6 pounds of sugar, 1 cup of water. When sugar is dissolved add 6 pounds of sliced pears. Slice the yellow part of three lemons very thin. Do not use any of the white skin. Add the juice of the lemon, 3 ounces of ginger root sliced thin (the green is best). Boil all together until the syrup is thick. Then put into jars.

#### CONSERVE.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa.*

7 pounds fruit, (either currants, sour cherries, or plums are best,) 7 pounds of sugar, 3 pounds raisins, and 4 oranges. Put sugar and fruit on back of stove in a porcelain-lined kettle until sugar is melted. Then place over the fire and let boil slowly twenty minutes. Add raisins chopped, and cook ten minutes longer. Add oranges chopped fine, skin and all, but do not cook.

#### PRESERVED CITRON.

MRS. THOMAS PAINTER, SUNBURY, PA.

A Pupil of Mrs. Goodfellow's Cooking School, Philadelphia, Pa.

Pare the citron and cut to suit. To 1 pound of fruit dissolve a piece of alum as large as a walnut in 2 quarts of water. Lay the citron in this and boil  $\frac{1}{2}$  hour. Then put it in cold water to harden, and there to remain over one night. Take  $\frac{1}{4}$  pound of raw ginger, well bruised, and tied in a bag. It should be boiled first in 2 quarts of water for an hour. Skim it and put it in the citron, boil until it tastes hot of the ginger, and then put it again in cold water to

harden for a few minutes. Make a syrup of 1 pound of sugar and  $\frac{1}{2}$  pint of water. Then cut 2 lemons in it, add the citron, and boil all together until it has a glossy appearance.

## PRESERVED CHERRIES.

MRS. THOMAS PAINTER, SUNBURY, PENNA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Take large morello cherries, pick, wash, and stone them. Allow a pound of cherries to  $\frac{3}{4}$  pound of sugar. Add a small quantity of water to the sugar for the syrup, remove scum. Add the cherries, boil until clear. Put the fruit in glass jars, and pour the boiling syrup over them. Seal the jars.

## PINEAPPLE.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

Pare the pines, take out the eyes and chop small. To 1 pound of fruit add  $\frac{3}{4}$  pound of sugar. Cook long and slowly until quite clear; take out fruit, and boil syrup ten minutes longer.

## TOMATO PRESERVE.

*Contributed by Mrs. Edward E. Montgomery, Grand Rapids, Mich.*

1 pound of tomatoes, 1 pound of sugar, and  $\frac{1}{2}$  lemon. Put on the stove and simmer 3 hours. Add a small piece of ginger root, also  $\frac{1}{2}$  grated pineapple, and  $\frac{1}{2}$  tomatoes, pound per pound.

## SPICED PEACHES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

7 pounds of peaches, 4 pounds sugar, 1 pint vinegar, 1 teaspoonful cloves, ground,  $\frac{1}{2}$  ounce ginger root, 2 teaspoonfuls allspice, 2 teaspoonfuls cinnamon,  $\frac{1}{2}$  teaspoonful ground mace. Pare the peaches, but do not remove the stones. Put the vinegar and sugar on to boil. Mix the spices and divide them into four parts; tie each part in a piece of muslin and throw them into the sugar and vinegar. When this mixture is hot add the peaches; bring all to boiling point, take from fire and turn carefully into a stone jar. Stand in a cool place. Next day drain all the liquor from the peaches into a granite preserving

kettle, stand it over a moderate fire, and when boiling hot pour it back in the jar over the peaches. Next day do the same, the fourth day boil the liquor down until it is thickened, or just enough to cover the fruit; add the peaches and bring the whole to a boil and put in jars or tumblers for keeping. Pears, plums, cherries and quinces are made in the same manner.

#### PINEAPPLE MARMALADE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Pare and grate the pineapples, weigh and add a pound of granulated sugar to each pint of fruit. Boil until clear and drops from the spoon like jelly.

#### ORANGE MARMALADE.

*Contributed by Miss Virginia F. Campbell, Philadelphia.*

6 oranges, 2 lemons, shred both very fine. Weigh, and to every pound of fruit add 3 pints cold water. Boil till thoroughly tender. Set away for 24 hours, then weigh again, and to each pound put  $1\frac{1}{2}$  pounds sugar, and boil until the syrup begins to thicken.

#### CRANBERRY JELLY.

MRS. MILTON POWEL, NEW YORK CITY.

Take 1 quart of cranberries, wash and pick. Put them in a porcelain kettle with a pint of water and boil hard for fifteen minutes. Turn them into a colander and rub them through with a potato masher. Return the juice to the kettle with one pound of granulated sugar. Boil for fifteen or twenty minutes longer.

#### COFFEE JELLY.

1 box gelatine, 1 cup cold water, 1 quart boiling coffee, 1 heaping cup sugar. Cover the gelatine with cold water and let it soak for one hour; add the boiling coffee and sugar. Stir until the sugar is dissolved; strain, and stand away in a cool place to harden.

#### LEMON JELLY.

1 box gelatine, 1 pint cold water, 1 pint boiling water,  $1\frac{1}{2}$  pounds granulated sugar, 4 lemons, grated rind and juice. Cover the gela-

tine with the cold water for an hour, then pour on the boiling water; add the sugar, lemon juice and grated rind. Stir until thoroughly dissolved; strain, and set on the ice to harden.

#### CRAB-APPLE JELLY.

Remove the stems from the crab-apples; cut them in half. To every ten pounds of the fruit allow 1 quart of water. Put this in a kettle and boil till the apples are very tender. Strain through a flannel bag. To every pint of the fruit allow a pound of sugar. Put the juice in a porcelain-lined kettle, let it boil rapidly for twenty minutes, add the sugar and stir until dissolved. As soon as the scum begins to rise remove it; boil the jelly ten minutes. It had best be tested, and when it jellies take from the fire, put into tumblers; fill to the top. When cold cut pieces of paper the size of the tumbler, saturate with French brandy, lay on the jelly, and put on the top securely.

#### GREEN GRAPE JELLY.

*Contributed by Miss L. May Shreve, Philadelphia, Pa.*

1 basket green grapes (must not have begun to turn). Pick from stem and wash. Put in kettle, and add water, but not enough to cover the grapes. Boil until a pulp; then put in a bag and allow to drip over night. Add 1 pound of sugar to each pint of juice. Put sugar and juice in a kettle, and keep on a steady fire. Boil forty-five minutes. Put in glasses.

#### CURRENT JELLY.

*Contributed by Mrs. C. D. Shreve, Philadelphia, Pa.*

Remove any leaves or pieces from among twelve quarts of currants. Put over the fire and scald. As soon as cold squeeze them through a jelly bag; add a pound of sugar to each pint of juice. Put over the fire and boil fast for ten minutes. Put in jelly glasses quickly.

#### QUINCE JELLY.

“WARM SPRINGS” RECEIPT.

Wash and wipe the quinces dry; cut them in slices. Do not peel them, but add the seeds. Put into a porcelain-lined kettle and cover with water. Boil until the fruit is very tender. Put into a flannel

jelly-bag and strain. To every pint of juice allow 1 pound of cut loaf-sugar. Stand over a brisk fire and let quickly come to a boil, and boil for twenty minutes. Then add the sugar, stir until it dissolves; carefully remove all scum. As soon as it begins to boil, after the sugar is in, take from the fire and put into jelly glasses. Finish the same as other jelly.

#### APPLE JELLY.

*Contributed by Mrs. C. D. Shreve, Philadelphia, Pa.*

Pare and quarter a large preserving kettleful of apples. Put part full of water; stir them. Then strain through a bag; don't squeeze them. Put 1 pound of sugar to each pint of juice. Cook hard three-quarters of an hour. Either early blush or fall pippins make the best jelly.

#### ORANGE JELLY.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

1 box gelatine covered with a pint of cold water. Let it stand for one hour, then add 1 pint of boiling water, 1 pint orange juice, 1 pound of granulated sugar. Stir until thoroughly dissolved; strain through a jelly bag. Turn into a mold to harden.

#### WINE JELLY.

*Contributed by Mrs. Frederick S. Giger, Philadelphia.*

1 box Cox gelatine, 1 pint cold water. Soak the gelatine for 1 hour, then pour on 1 pint of boiling water. Add 1½ pints best sherry wine, ¾ pound of sugar, the whites of 3 eggs and also the shells. Put all in a porcelain lined kettle, set it on the range where it will boil gently for fifteen minutes. Remove the scum as it rises. Strain and put in molds to harden.

#### MARISCHINO JELLY WITH PEACHES.

*Contributed by Mrs. Michael Myers, Williamsport, Pa.*

Cover 1 box of gelatine with 1 cup cold water; let it stand at least an hour. Then pour over it a quart of boiling water. Stir 1 pound of granulated sugar, the juice of 2 lemons and a generous cupful of maraschino. Mix well, and strain in a flannel jelly bag. Use either



a two-quart mold, or individual molds, but whichever is used put in a pan and surround with ice. Pour some jelly in the mold at least an inch thick. When it begins to harden have thoroughly ripe soft peaches, peeled and cut in half and the stones removed. Lay the peaches on the jelly and pour in a gill more of the jelly. When that hardens then fill the mold with the remainder of the jelly and set away to harden.

## LEMON BUTTER.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

3 lemons, 5 eggs, 1 pound sugar, butter. Grated rind and juice of three small lemons, added to the eggs, well beaten, with the sugar; and butter size of a walnut, and a pinch of salt. Boil in a double boiler, stirring all the time until it thickens. Pour in glasses.

## CRANBERRY JELLY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Put one quart of cranberries and one pint of cold water on to cook in a covered vessel, so they will steam soft. When broken and soft, strain through a colander and add one pound of granulated sugar; return to fire and boil twenty minutes. Turn into mold to harden.

## MINT JELLY.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

$\frac{1}{2}$  pint of water,  $\frac{1}{2}$  pint of vinegar,  $\frac{1}{2}$  cup of sugar, a good bunch of mint. Boil about ten minutes. Stir one teaspoonful of cornstarch dissolved in water into boiling mint. When corn-starch is cooked remove from fire, add  $\frac{1}{2}$  ounce gelatine dissolved in  $\frac{1}{2}$  cup of cold water, strained. Set to cool in mold or glasses.

## LEMON BUTTER.

MRS. WILLIAM WEAVER, PHOENIXVILLE, PA.

*Contributed by Mrs. Ernest Randolph Cassaday, Philadelphia, Pa.*

3 lemons, 3 eggs, 1 pound of sugar, a piece of butter the size of a walnut. Grate part of the rind, then cut the lemons, and squeeze all the juice, take out the seeds and all of the inside of the lemon, but

not the white skin. Beat the eggs very light and mix all together. Put it on the stove and let it come to a boil. It is to be eaten with bread and butter.

#### TOMATO ASPIC.

MRS. EBENEZER GREENOUGH, SUNBURY, PA.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Boil an onion and a stalk of celery for twenty minutes in a pint of tomato liquor. Strain and pour upon half a box of gelatine in  $\frac{1}{2}$  cup of cold water. If the tomato is very tart a teaspoonful of sugar may be added with the salt and pepper used. Strain through a thick cloth, and set to form in a large mold, or several small ones. They may be served on lettuce leaves and masked with mayonnaise. This jelly is delicious with cold meat or poultry, and a dainty dish is formed by tomato aspic in a border mold, with celery salad filling a hollow center.

#### CURRENT JELLY.

MRS. J. H. SMITH, CAMANCHE, IOWA.

(Emily Cooley, Hartford, Conn.)

*Contributed by Mrs. Frederick S. Giger.*

Put the currants on the fire in a preserving kettle and put a plate over them. When they get hot take a wooden spoon and mash them. Take a potato masher and press the juice out, and for every pound of juice add 1 pound of sugar well heated. Put the juice on the fire, and boil ten minutes. Skim off the scum, add the sugar, and boil twenty minutes hard. If you use a fruit press you need not heat the currants. Put them in the press, stem and all.

#### CALVES'-FOOT JELLY.

MRS. JAMES TAGGART, NORTHUMBERLAND, PA. 1807.

*Contributed by Mrs. Elizabeth Priestley Barrow, New York City, N. Y.*

Take 1 set of feet, put them in a pot of clear water, have them well covered with water. Boil them down to a quart, skim well, and strain it into a pan. When cool take the top and bottom off, and put the jelly into a kettle. Add three  $\frac{1}{2}$  pints of sherry wine,  $\frac{1}{4}$  and  $\frac{1}{2}$

of loaf sugar, the whites of 4 eggs, shells and all, a little cinnamon, the juice of 1 lemon, and part of the yellow rind. Then boil it again twenty minutes without stirring. Pour in a gill of cold water and let come to a boil. Stand aside and keep closely covered for a half hour. Dip a flannel jelly bag into boiling water and hang it where a bowl may be placed underneath. Pour the jelly into the bag carefully and let it drip slowly. On no account must you squeeze or touch it, as this clogs the jelly. Turn it into a mold and stand in a cold place.

### COLLECTION OF PICKLES.—BETHLEHEM, PA.

#### TOMATO CATSUP.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Peel and heat the tomatoes, press through colander, then through sieve. To every gallon of this pulp add: 1 pint of vinegar, 3 tablespoonfuls of salt, 2 tablespoonfuls of dry mustard, two tablespoonfuls of black pepper, 1 teaspoonful of cayenne, 1 cup of brown sugar. Boil until thick, bottle and seal.

#### SMALL PICKLES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Make a brine of 1 pint of coarse salt to 1 pail of water; boil and throw over the pickles. Let them stand twenty-four hours, then pour off and boil again and throw over the same pickles. The third day wash the pickles and dry them, when they must be put into bottles or jars. Put into each jar also several small onions, small red pepper, some mustard seed, a piece of horse radish, and a small piece of alum. Fill the jars with boiling vinegar, close and seal.

#### CHILI SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 dozen large tomatoes, skinned, 2 onions, 3 cups strong vinegar, 4 large green peppers, 2 tablespoonfuls salt, 2 tablespoonfuls sugar. Cut up the tomatoes, peppers and onions and mix all together; boil one hour.

## GREEN TOMATO PICKLE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Slice one peck of green tomatoes and one dozen onions. Put a layer of tomatoes, sprinkle with salt, a layer of onions, and so on; let them stand twenty-four hours under pressure, drain well and add spices; 1 ounce whole cloves, 1 ounce allspice, 1½ ounces mustard seed. Mix well, cover with vinegar, and boil thirty minutes. Then bottle and cork.

## CUCUMBER PICKLE, NO. 1.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

3 dozen large cucumbers, ½ cupful of salt, ¼ cupful black pepper, 6 onions, ½ cupful black mustard seed, ½ cupful white mustard seed. Slice the cucumbers and onions. Pack alternate layers of cucumbers, onions and salt, press very well over night. In the morning squeeze out and add the mustard seed and pepper; bottle without boiling, after the bottles are filled add a little olive oil on the top of each one.

## CUCUMBER PICKLE, NO. 2.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 quart sliced cucumbers, 1 large onion, 2 tablespoonfuls mustard-seed, 2 large peppers, 1 tablespoonful celery seed, 1 teacupful sugar. Slice the cucumbers, onion and peppers; salt and let stand three hours. Squeeze them very dry, put into a bowl with a weight on top to press out all the water. Add one quart vinegar, the seeds and sugar; let this come to a boil, throw on the cucumbers and boil up once. Put in air-tight jars.

## STUFFED MANGOES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Select large, round, sweet peppers. With a sharp knife cut off the top and remove the seeds. Lay them in cold salted water until the next day. Stuff with cabbage cut fine, seasoned with salt, pepper, celery and mustard seed. Carefully join the top on to the pepper again with wooden toothpicks and pack into glass jars or stone crocks and cover with boiled vinegar.

## BRANDIED PEACHES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Allow half a pound of sugar to one pound of peaches before they are pared. Make the syrup with a small quantity of water, just enough gradually to dissolve the sugar. Pare the peaches with a silver knife and as they are pared throw them into the hot syrup immediately and boil until tender. Pare only as many as can be cooked at one time. Have a large bowl, with white brandy or pure spirits, into which drop each peach as soon as it is taken out of the syrup; the hot peach absorbs the spirits and makes it firm. When they have lain in the spirits a while take them out and fill jars, then put more peaches into the same spirits. When the jars are filled, mix the syrup and spirits, equal parts, strain and throw over the fruit. If there is too much syrup, keep it to fill up jars as the peaches are used.

## CHOW CHOW.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 quart lima beans, 1 head cauliflower,  $\frac{1}{4}$  peck string beans, 1 dozen ears corn, 3 red peppers, 4 dozen small cucumbers, 3 green peppers, 1 pint nasturtium seeds, 1 pint small white onions, 1 teacupful sugar,  $\frac{1}{4}$  pound mustard seed, 3 tablespoonfuls salt,  $\frac{1}{4}$  pound ground mustard,  $\frac{1}{2}$  gallon vinegar. Boil lima beans, string beans, corn and cauliflower until tender; drain and then mix mustard and vinegar, and let the whole mixture come to a boil.

## BORDEAUX SAUCE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 gallon chopped cabbage, 2 quarts green tomatoes,  $\frac{1}{4}$  pound mustard seed,  $\frac{1}{2}$  pound sugar,  $\frac{1}{2}$  gill salt,  $\frac{1}{2}$  turmeric,  $\frac{1}{2}$  ounce celery seed,  $\frac{1}{2}$  ounce black pepper, 2 quarts vinegar. Mix and boil twenty minutes.

## MUSTARD CHOW CHOW.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

50 small cucumbers, 2 heads cauliflower, 3 stalks celery,  $\frac{1}{2}$  peck small string beans, 2 peppers,  $\frac{1}{2}$  pound yellow mustard seed, 2 quarts small onions, 1 ounce turmeric, 1 ounce celery seed, 2 ounces black

pepper,  $\frac{1}{2}$  pound sugar, 2 pounds yellow mustard, 4 quarts vinegar. Cover the vegetables with strong salt water; let stand over night; drain and cover with the vinegar; boil until tender, then add the sugar, salt, pepper and seeds; stir in the ground mustard, wet with a little water. Let it boil up well, add the turmeric. When cold, bottle and seal tight.

#### CUCUMBER SALAD.

.. *Contributed by Mrs. C. D. Shreve, Philadelphia, Pa.*

Take 6 dozen cucumbers, pare and slice fine. Mix 3 cups of salt with them; put in a bag and drain over night. Have them quite dry. 6 small onions sliced and salted like cucumbers. Next day take 2 cups English mustard seed, 1 cup ground black pepper, 10 cents worth celery seed. Mix all well together, put in a stone pot, add  $3\frac{1}{2}$  tablespoonfuls best olive oil, mixed with 3 tablespoonfuls of ground English mustard. Fill the jar with good cider vinegar.

#### CURRY POWDER PICKLES.

*Contributed by Mrs. C. D. Shreve, Philadelphia, Pa.*

1 gallon vinegar, 8 tablespoonfuls salt, 3 tablespoonfuls black pepper, ground. Boil these together. Mix well with cold vinegar. 2 tablespoonfuls curry powder, 4 tablespoonfuls corn-starch, 8 tablespoonfuls ground mustard. Stir these into the hot vinegar and boil a few minutes. Pour over the pickles while boiling hot.

#### CHOW CHOW.

FROM MRS. ROBERT L. FOWLER, NEW YORK CITY.

*Contributed by Mrs. Herbert Bowker, Medford, N. J.*

2 quarts of small onions, 3 quarts of cauliflower, 3 quarts of small cucumbers. Cut cauliflower in pieces, add onions and cucumbers and let stand in a strong brine over night. In the morning pour off brine and pour 1 gallon vinegar boiling hot over the mixture. let stand until cold. Then pour off vinegar and make a dressing of 1 gallon fresh vinegar,  $\frac{1}{4}$  pound ground mustard (scant),  $\frac{1}{2}$  ounce turmeric,  $\frac{3}{4}$  cup flour and corn-starch mixed,  $\frac{1}{2}$  ounce celery seed, 2 cups sugar (scant). Stir into the vinegar which must be boiling, and cook until it thickens like rich cream. Then pour hot over pickles.

## INDIA RELISH.

*Contributed by Mrs. Herbert Bowker, Medford.*

3 quarts green tomatoes (seeds removed), 1 quart of onions, 6 large red peppers. Chop the above fine and then add  $\frac{1}{2}$  small tumbler salt,  $\frac{3}{4}$  pound of sugar, 2 teaspoonfuls celery seed, 3 teaspoonfuls mustard seed, 1 teaspoonful of turmeric (heaped), 1 quart vinegar. Boil all together twenty minutes and put in air-tight jars.

## GREEN TOMATO PICKLE.

*Contributed by Mrs. C. D. Shreve, Philadelphia, Pa.*

1 peck green tomatoes, 1 dozen onions; slice and put in layers with salt sprinkled through them. Let them stand over night. Next day drain off the water. 2 gills mustard, 1 ounce ground black pepper, 1 ounce whole cloves, 1 ounce grain mustard, 1 ounce whole allspice. Put them in a kettle and cover with vinegar, first wetting the mustard, and let the whole boil 20 minutes. When done, and perfectly cold, add 1 gill olive oil. The same recipe is good made of half tomatoes and half green peppers.

## MANGOED PEACHES.

*Contributed by Mrs. Herbert Bowker, Medford, N. J.*

12 pounds peaches, 4 pounds sugar, 1 quart vinegar. Rub the peaches well, cut in half, and let lay in salt and water for 12 hours; then fill with grated horseradish and white mustard seed, using not quite half mustard seed. Tie together with muslin strings. Put in glass or stone jars. Boil the sugar and vinegar together and pour over the fruit. Repeat each day until you have done it 3 or 4 times, using the same vinegar and sugar by draining from jars, and then heating.

## PICCALILLI (EXCELLENT).

CLINTON IOWA.

Take green tomatoes chopped fine, sprinkle well with salt, let stand 24 hours; drain off and put in a stone jar; take about  $\frac{1}{2}$  the quantity of cucumbers, the same of cabbage; after they are chopped put in separate jars and cover with cold vinegar; take  $\frac{1}{4}$  as much white onion chopped, salt, pour boiling water over, let stand a few

hours, drain off and cover with vinegar; let all stand several days in a cool place; press dry, and mix together with yellow and black mustard seed, celery seed and a bountiful supply of grated horse-radish, with a few green peppers chopped fine; then take the best of vinegar, and about 5 or 6 pounds of brown sugar to each gallon; boil it in part of the vinegar; skim well and pour over the whole; add as much more cold vinegar as is required.

#### VINEGAR CHERRIES.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa.*

Seed sour cherries, then weigh them and cover with vinegar not too sour. Let stand over night. Drain, take a pound of sugar to each pound of cherries. Stir occasionally every few days until sugar is dissolved, then put in jars.

#### CHUTNEY SAUCE.

*Contributed by Mrs. M. M. Fessler, Muncy, Pa.*

12 large ripe tomatoes, 6 onions, 2 red peppers, 1 pound sour apples,  $\frac{3}{4}$  pound of raisins,  $\frac{1}{4}$  cup mint leaves, 1 ounce white mustard seed, 4 ounces salt, 1 pound brown sugar, 1 pint of vinegar boiled and cooled. Put all through a meat cutter; grind moderately coarse. Mix thoroughly. Let all stand 10 days, stir every day, then bottle for use.

#### CHILI SAUCE.

MRS. GEORGE L. I. PAINTER, MUNCY, PA.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

24 ripe tomatoes, 8 onions, 6 green peppers, chopped fine, soaked 1 day, 8 cups of vinegar, 8 tablespoonfuls of sugar, 4 tablespoonfuls of salt, 4 teaspoonfuls of cinnamon, 4 teaspoonfuls of cloves. Cook slowly several hours until thick.

#### SPICED TOMATOES.

MRS. F. LEE, CLINTON, IOWA.

Select ripe tomatoes. Scald just enough to remove the skin. Cut through the center, take out the pulps and seeds. Weigh the clear halves 8 pounds, put in a porcelain kettle. Put 1 quart of the best



cider vinegar, 1 ounce whole cloves, 1 ounce allspice, 1 ounce cinnamon. Let this boil a few minutes. Then put in 3 pounds of brown sugar in the spiced vinegar. Let the tomatoes boil 5 minutes, skim out, placing them in a jar. Let the syrup boil 1 hour. Then turn over them. Keep in a cool place.

## CHILI SAUCE.

MRS. KNORR.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

9 large tomatoes, 2 green peppers, 2 large onions, 1 tablespoonful of ground cloves, 1 tablespoonful of ground ginger, 1 tablespoonful of mustard, 2 tablespoonfuls of sugar, 2 tablespoonfuls of salt, 2 cups of vinegar. Put it on the stove and boil slowly until it thickens.

## SPICED CURRANTS.

*Mrs. Warren G. Griffith, Philadelphia, Pa.*

To 5 pounds of currants add 4 pounds of sugar, 2 tablespoonfuls of cloves, 2 of cinnamon, and 1 pint of vinegar. Cook 2 hours.

## CUCUMBER PICKLE.

"DILLARD."

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Take 3 dozen cucumbers and 8 onions and chop them fine. Sprinkle on them  $\frac{3}{4}$  pint of salt; make them stand to drain on a sieve 8 hours. Then mix a teaspoonful white mustard seed,  $\frac{1}{2}$  cup of ground black pepper and 2 tablespoonfuls of celery seed. Put these into the first mixture and fill well into a stone jar covered with vinegar. Ready for use in 3 days.

## EAST INDIA OILY MANGOES.

MISS MONTMOLLIN.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Put  $\frac{1}{4}$  pound of ginger in salt water 24 hours, then dry in a towel. Scrape, shred, and dry,  $1\frac{1}{4}$  pounds of garlic bruised in a mortar,  $1\frac{1}{4}$  pounds of horse radish scraped and dried in the sun,  $1\frac{1}{4}$  pounds

of mustard, white, bruised,  $1\frac{1}{4}$  ounce of mace broken into small pieces,  $1\frac{1}{4}$  ounce of cloves bruised and broken small,  $2\frac{1}{2}$  ounces of nutmeg broken small,  $2\frac{1}{2}$  ounces of black pepper whole,  $2\frac{1}{2}$  ounces best powdered turmeric. Mix all into a paste with fine olive oil  $1\frac{1}{2}$  bottles. The mangoes should remain in salt pickle strong enough to bear an egg for 3 days. Wipe the inside dry with a soft towel and fill with the paste. The pieces that were cut from the sides of the mangoes to be replaced and tied securely with strong thread. Boil best white vinegar, fill the jars with the mangoes the cup side up. Fill within 2 inches of the top. Have ready 1 pint of mixed mustard which put into the vinegar when hot, and pour over hot. Cover with a thick cloth until cold, then cover and seal. Set in a cool place. 2 gallons of vinegar, 1 full quart of made mustard for 60 mangoes, for which the above is proper supply.

#### PICKLES.

MRS. WILLIAM HELME.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

For 1 basket pickles  $\frac{3}{4}$  pound of yellow mustard seed,  $\frac{3}{4}$  pound of brown mustard seed,  $\frac{1}{4}$  pound of whole black pepper, 1 ounce of cloves, 2 ounces of allspice, about 5 roots of horse-radish cut into small pieces. Wash the pickle in cold water after taking out of brine. Place in jars with a sprinkling of spices between every layer. Be sure to put plenty of horse-radish, as that improves the flavor and keeps the cucumbers crisp. After they are all packed cover with boiling vinegar and let stand for 24 hours. Then pour off and cover again with a little vinegar. The third day repeat this operation, after which they are finished as soon as cold. If they become dry on top at any time it will not spoil them to add more vinegar. 3 days is long enough for the pickles to stand in brine.

#### SWEET PICKLED PEARS.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

13 pounds Bartlett pears not over ripe, 7 pounds of sugar,  $1\frac{1}{2}$  pints vinegar, 2 teaspoonfuls cloves, 1 teaspoonful whole mace, 2 sticks cinnamon. Pare fruit carefully, scraping stems. When sugar, vinegar and spices are boiling, add pears. Boil gently until tender.

## JERSEY PEACHES.

MRS. GEORGE LATIMER I. PAINTER, MUNCY, PA.

*Contributed by Mrs. Frederick S. Giger, Philadelphia, Pa.*

1 pound of peaches with skins on,  $\frac{3}{4}$  of a pound of sugar. Wash and rub peaches. After making a rich syrup, put in the best cider vinegar, enough to taste, then put in peaches and cook slowly, not letting them get soft. Put in glass jars and make air-tight. I always boil the syrup down some, then pour over the peaches. Delicious with cold meats.

## CHOW CHOW.

*Contributed by Miss Mary E. Painter, Muncy, Pa.*

Chop fine 2 quarts green tomatoes, the same of white onions, 1 dozen green peppers, 1 dozen green cucumbers, 1 large head of cabbage. Season with celery seed and mustard seed to suit the taste. Cover with the best cider vinegar, boil 2 hours slowly, stirring continually. As soon as you take it from the stove add 2 tablespoonfuls olive oil. Cover tightly and keep in a cool place.

## CHOW CHOW.

*Contributed by Mrs. F. S. Giger, Philadelphia, Pa.*

$\frac{1}{4}$  peck green tomatoes,  $\frac{1}{4}$  peck white onions,  $\frac{1}{4}$  peck bunch beans, 1 dozen cucumbers, 1 dozen peppers, 1 large cabbage. Chop each article separately, add salt, mustard seed and celery to taste. Cover with the best cider vinegar. Boil slowly 1 hour and add 2 tablespoonfuls of olive oil while hot.

## RAGOUT PICKLE.

MRS. MARKS BIDDLE PRIESTLY, NORTHUMBERLAND, PA.

*Contributed by her daughter, Mrs. Elizabeth Barrow, New York.*

2 gallons of cabbage cut coarse, 1 peck green tomatoes sliced, 1 dozen onions sliced,  $1\frac{1}{2}$  pounds of sugar, 1 gallon of vinegar, 1 gill of salt, 1 ounce each of celery seed, allspice, ginger, pepper, mace, cloves,  $\frac{1}{4}$  pound of white mustard seed. Mix well together and boil 2 hours.

## MRS. PAULDING'S TOMATO CATSUP.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

3½ pecks of tomatoes, 3 quarts of vinegar, 4 tablespoonfuls of salt, 4 of black pepper, 1 teaspoonful of cayenne pepper, 3 tablespoonfuls of allspice, 1 of cloves, 1 of mustard, add 8 dozen onions, 2 ounces of celery seed, and 1 pint of brown sugar. Cook slowly until it is thick, which will require several hours.

## MRS. RITCHIE'S TOMATO CATSUP.

Very Fine.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 peck of tomatoes, 4 pods red peppers, 2 dozen onions, ¼ pint salt, 1 ounce of celery seed, 1 ounce of allspice, ½ ounce of cloves, 1 ounce of ground mustard, 2 tablespoonfuls of black pepper ground, ¼ teaspoonful of cayenne. Boil tomatoes, red peppers and onions together till perfectly soft, then strain them through a sieve. Boil again, and when a little thicker, add salt, pepper and spices. Let boil till thick as desired, when add 1 pint brown sugar, and when ready to bottle 1 quart cider vinegar.

## CHAPTER XVI.

### WINES AND MIXED BEVERAGES.

#### WINES.

For a formal dinner when the several wines are to be used the usual preference is shown as follows:

Sauternes, not iced, but brought from a cool place, may be served with the oysters.

Sherry at the same temperature with the soup.

Rhine wine, same temperature — or claret — with the fish.

Champagne should be served very cold from the bottle — which has stood at least an hour in ice before serving — with the meat.

Burgundy, rather warm, may be used with game; the same wine being often served with salads, also.

Madeira, or Port, not cold, with desserts.

Brandies or cordials with the coffee. For cremes have the small glasses filled with crushed ice.

It is seldom that all these wines are served at even the most elaborate and formal dinners, 3 to 5 being generally considered sufficient.

ANNA HEBERTON EWING.

#### CELEBRATED "FISH HOUSE PUNCH."

*Contributed by Col. M. Richards Mucklé, Philadelphia, Pa.*

Put 1 gallon of boiling water on 8 pounds of lump sugar, and dissolve it to a clear syrup. Then add  $\frac{1}{2}$  gallon of lemon juice. When sufficiently cooled add 1 gallon of brandy,  $\frac{1}{2}$  gallon of Jamaica rum, 1 pint of peach brandy. If in season, put in a pine-apple sliced. If not in season, a couple of sliced oranges, or some strawberries will do. If you want a potent punch, add a gallon of champagne, if a light punch, put 2 gallons instead of 1 of boiling water on the sugar. Some people add green tea leaves to the mixture, which in my opinion is an abomination. A larger or smaller quantity may be made by increasing or decreasing the quantity of the ingredients in the same proportion as above.

## FISH HOUSE PUNCH.

*Contributed by Mr. Caleb J. Milne, Philadelphia, Pa.*

1 quart brandy, 2 quarts rum, 1 quart lemon juice, 4 quarts water, 2 pounds sugar. Ice.

## BOHLE.

A. H. DAY, ST. HUBERT'S INN.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

6 bottles of good white Rhine wine, add to this in running over tin of pineapple, (syrup and all, or fresh pineapple with syrup), and let it stand some hours. Just before using put in 3 bottles of champagne and add ice, also add (if it can be got) the wild herb "woodruff" in English; "wild incister" in German, and cut up fresh peaches or fresh strawberries, wild ones if to be had. Some people put in seltzer water, but that weakens it; add only 1 bottle, if any. Serve in German colored glass. "Bohle" bowl with glass tumblers to match bowl. This quantity is enough for 30 or 40 people.

## PHILADELPHIA CLUB CHAMPAGNE PUNCH.

*Contributed by Mr. and Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

1 quart of champagne, dissolve 2 lumps loaf sugar in a little water, juice of 1 lemon,  $\frac{1}{3}$  pony curaçao to 1 pony brandy, 1 orange sliced. Mix all in a bowl or pitcher. Add 1 large piece of ice.

## COUNTRY CLUB CUP OF BOSTON.

*Contributed by Mr. and Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

1 pint of dry champagne, pint Moselle wine, pint club soda,  $\frac{1}{2}$  pony of Jamaica rum,  $\frac{1}{2}$  pony of green chartreuse. Any fruits except strawberries. Serve with cracked ice.

## NECTAR.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Several slices of pineapple, cut into quarters. 1 lemon sliced thin, 1 orange, 1 cup of sugar or more, 1 tumbler of sherry wine, pounded ice and ice water.

## PUNCH.

*Contributed by Miss Emma Alder Musser, Muncy, Pa.*

“Used by the Directors of the Old Lancaster Pike at their Meetings beginning of the 19th Century.”

1 pint brandy, 2 quarts rum,  $\frac{1}{4}$  pint peach brandy, 1 pint lemon juice,  $3\frac{1}{2}$  pounds of sugar, 6 pints water. Boil sugar and water together. Filter the mixture before you add the syrup. Bottle if not used at once.

## EGG NOG.

VERY OLD RECIPE. DR. FREDERICK S. GIGER, BALTIMORE, MD.

Take to each egg 1 tablespoonful pulverized sugar, 1 gill Jamaica rum, 1 wineglass brandy, and 1 gill of peach brandy, 1 wineglass very thick cream. Separate the eggs; beat the yolks and sugar together well. Beat the whites to a very stiff froth. Mix together and stir gently. Stir in the liquor and cream, and serve immediately.

## EGG NOG.

30 eggs; separate and beat the yolks well with 30 tablespoonfuls of powdered sugar. Beat the whites to a stiff dry froth. Stir half of the whites into the yolks and sugar, then stir in 30 wineglasses brandy, 1 gill Jamaica rum, and 15 wineglasses of cream. Put the remainder of the well-beaten whites on top.

## APOLLINARIS LEMONADE

Take a lemon to each glass, squeeze the juice after you have left 1 slice. Fill the glasses almost full with crushed ice. Add a teaspoonful of granulated sugar and the juice of the lemon, and fill with the Apollinaris. Put the slice of lemon on top, or a few strawberries.

## CAMBRIDGE, ENGLAND, MILK PUNCH.

CONTRIBUTED BY “ELIZABETH PYEWELL.”

Throw into 2 quarts of new milk the very thinly pared rind of 1 lemon (which should be large) and  $\frac{1}{2}$  a pound of granulated sugar brought slowly to a boil. Take out the lemon rind, draw it from the fire, and stir quickly in 2 well-whisked eggs which have been mixed with less than  $\frac{1}{2}$  pint of cold milk, and strain through a sieve. The

milk should not be allowed to boil after these are mixed with it. Add gradually 1 pint of rum, and  $\frac{1}{2}$  pint of brandy. Beat the punch to a froth and serve immediately in quite warm glasses. At the University the lemon rind is usually omitted, but it is a great improvement to the flavor of the punch. The sugar and spices may be otherwise apportioned to the taste, and the yolks of 3 or 4 eggs will make the punch better in preference to the 2 whole ones.

#### MINT CORDIAL.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

Pick the tender sprigs and leaves of the mint; cover them with good whisky or brandy and let them stand 12 hours or longer. Drain off the liquor and add a fresh supply of mint. Let this stand 12 hours. (Do not bruise the mint). Drain off the liquor and put  $\frac{3}{4}$  pound loaf sugar to each quart, or more sugar if liked thick and sweet. Let this stand 3 days, stirring occasionally, and then it is ready for use.

#### MRS. HAGENBUCH'S RECEIPT FOR GINGER BEER.

BLOOMSBURG, PA. 100 YEARS OLD.

3 pints of best syrup molasses, not quite a tablespoonful of cinnamon and the same of ginger to 4 gallons of water. Put the ginger and cinnamon into the molasses and a little of the water, and when it comes to a boil on the fire, mix it with the rest of the water which is cold. When the whole is about lukewarm add 1 pint of good hop yeast, stand it out of the way in a large open vessel for 1 day. Then strain it, and when settled, bottle and cork tight.

#### RASPBERRY VINEGAR.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Pour 1 quart of vinegar upon 2 quarts of raspberries, let stand 24 hours, then strain and pour over 2 quarts of fresh berries and let stand again 24 hours. Strain, and to every pint of juice take  $1\frac{1}{2}$  pounds of granulated sugar. Put this in a kettle on the stove until sugar is dissolved, but do not let it boil. When cool, skim, bottle and keep in a cool place.



## SYRUP OF CURRANTS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

10 pounds currants, 1 pound sour cherries. Press and collect juice, set it aside 24 hours to settle. Pour off from the deposit, add 1 pound of white sugar to each pint of juice, put it into porcelain-lined kettle and let come to a boil, skimming well; set aside to cool; bottle and seal.

## UNFERMENTED GRAPE JUICE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Fill a large preserving kettle with Concord grapes and almost cover with water; let come to near boiling, strain through colander and cloth, then take 4 quarts of this juice, add  $\frac{1}{2}$  pound of sugar, boil 3 minutes and bottle.

## CLARET CUP.

1 quart bottle claret, 1 quart bottle soda water, 2 slices cucumber, the juice and rind of 1 lemon, 1 cupful sherry wine,  $\frac{1}{2}$  pound granulated sugar. Grate the lemon, and add the rind and sugar together. Put a few spoonfuls of water with it. Add the liquors, and when the sugar is thoroughly dissolved, strain on a large piece of ice, and add the slices of cucumber.

## SHERRY COBBLER.

Put into a tumbler a claret-glass of water and 1 or 2 lumps of cut sugar. When it has dissolved add a claret-glass of sherry. Put a shaker over the glass and mix well. Fill another glass  $\frac{1}{2}$  full of crushed ice, pour the cobbler on it, with a slice of lemon on top, a strawberry or piece of pineapple as desired. Add straws, and serve.

## TEA PUNCH.

*Contributed by Miss Virginia F. Campbell, Philadelphia, Pa.*

1 large cup green tea (Young Hyson), 2 dozen lemons, 4 pounds sugar, 2 quarts boiling water, 2 quarts Jamaica rum. Pour boiling water on tea and let it draw a short time. Squeeze juice of lemons over sugar. Cut skin thinly of 18 lemons and pour over it hot tea, let stand 5 minutes; (strain and pour into sugar and juice). When quite dissolved, add rum, strain again, and fill with crushed ice.

## CURRANT WINE.

1 gallon currant juice, 3 gallons water, 3 pounds cut sugar to each gallon; add a little powdered alum. Let it stand for several months, and bottle.

## ORANGE PUNCH.

*Contributed by Miss Virginia F. Campbell, Philadelphia, Pa.*

6 large oranges (with thick skin), 1½ lbs. granulated sugar, 1 quart good whisky. Peel thin the yellow rind of the oranges, (no juice), add the rind with the sugar, to the whisky. Shake the bottle every day for 2 months, and it is ready to use.

## CHAPTER XVII.

### TEA, COFFEE, COCOA AND CHOCOLATE.

#### COFFEE, TEA, COCOA.

The best quality of Mocha and Java coffee should be procured. Good coffee should never be boiled, but instead drip till all the flavor is extracted. The coffee should be ground, neither too fine nor too coarse, but a careful medium proportion, which will not allow the hot water pouring to run rapidly through, but will admit of the water percolating slowly through and through the grounds, extracting every bit of the strength and aroma, and falling steadily with a drip, drip, into the coffee pot. It is of the greatest importance that the coffee pot should be kept perfectly clean, and the cook will bear in mind that absolute cleanliness is necessary for the interior of the coffee pot, as for the shining exterior. To make good coffee the water must be "freshly boiled," and must never be poured upon the grounds until it has reached the boiling point; otherwise the flavor is destroyed. Allow 1 heaping tablespoonful of coffee to each person, and 1 for the pot. Pour over it the water, and let it drip. We always use 2-3 Java and  $\frac{1}{3}$  Mocha. Some people prefer boiled coffee.

#### TO BOIL COFFEE.

Put 4 heaping tablespoonfuls of ground coffee into any sort of a pot; add the white of an egg,  $\frac{1}{2}$  pint of cold water, then add sufficient boiling water to make the quantity desired. Cover the pot, stand it over a brisk fire, and bring it quickly to a boil. Let it boil up thoroughly about 5 minutes, stand on one side of the fire a few minutes, and add a little cold water to settle.

#### TO MAKE TEA.

Tea should be made from fresh boiling water, allowing 1 teaspoonful to each person. First scald the pot, and allow it to stand on the back part of the stove a few minutes. Then turn out the water, put the tea into the hot pot, pour the boiling water over it, and serve

at once. Never use a metal tea pot. Russian tea is made by putting a slice of lemon in the bottom of each cup, and pouring over it the boiling tea.

#### CHOCOLATE.

Put 4 ounces of chocolate into a farina boiler and stand it over the fire to melt. Then add 1 quart new milk, slightly warmed, and 2 tablespoonfuls of sugar. Cover the farina boiler and boil 5 minutes; then with an egg-beater beat the chocolate until thick and creamy. Serve with whipped cream.

#### COCOA.

Put 1 quart of milk to boil in a farina boiler. Moisten 4 tablespoonfuls of cocoa with a little cold milk. Pour it into the boiling milk, stirring all the time. Stir until it comes to the boiling point, cover the boiler and boil 5 minutes. Serve with whipped cream.

#### KOUMISS.

*Contributed by Mrs. C. Stuart Patterson, Chestnut Hill, Pa.*

1 quart and 1 pint milk as fresh as possible. Use a double kettle in preparing it. Take water almost boiling from the kettle and pour it into the lowest part, then pour the milk into the upper part. Add 1 tablespoonful and  $\frac{1}{2}$  of white sugar well dissolved. Let it stand a few minutes until the temperature reaches 98 degrees. Then add  $\frac{1}{2}$  a yeast cake which has been dissolved in 2 tablespoonfuls of lukewarm water. Scald thoroughly 2 quart Apollinaris bottles and have ready 2 corks, and while the bottles are still warm pour in the milk, then cork, and tie the corks in. Then wrap the bottles with a glass towel again, and tie over the corks, because often they fly out of the bottles. Then stand the bottles over the range on the mantel for about 3 hours, then stand into the window of kitchen all night and when cool place on ice.

#### FROTHED CHOCOLATE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 tablespoonful of Baker's cocoa or chocolate for each person. Pour on boiling water and allow to thicken; add milk, and boil from 10 to 20 minutes; flavor with vanilla. Just before serving, stir in some whipped cream, beat until light and frothy.

## CHAPTER XVIII.

### CHAFING DISH RECEIPTS.

#### OYSTERS À LA CREME.

Have ready for 6 people 1 pint of solid oysters drained. Have the oysters in a pitcher by the side of your chafing dish. On the other side have 2 ounces of butter rolled into four balls so that you may add it without measuring. When ready to serve put 2 balls of butter into the chafing dish. When the butter is hot turn in the oysters. Stir carefully until the oysters come to the first boil, then add 4 tablespoonfuls of thick cream, the 2 remaining balls of butter, a teaspoonful of salt, and a dash of red pepper. Cover the dish, bring to a boil again, stir the oysters carefully. Add 2 tablespoonfuls of sherry wine and serve immediately.

#### CHICKEN TERRAPIN.

1 pint cold chicken cut into small pieces, 1 cupful cream, 1 tablespoonful butter, 1 tablespoonful flour, 4 hard-boiled eggs chopped fine, 1 gill sherry. Put the cream in a chafing dish, rub the flour and butter together, and when the cream is very hot add the butter and flour. Stir all the time, when very smooth add the chicken and hard-boiled eggs. Stir until well mixed and thoroughly heated, then add the wine and serve immediately.

#### LOBSTER À LA NEWBURG.

Cut the meat of a large boiled lobster into small pieces little less than 1 inch square. Rub the yolks of 2 hard-boiled eggs to a smooth paste with a tablespoonful of cream. Cook together in a saucepan 2 tablespoonfuls of butter and a heaping tablespoonful of flour. Stir into this the paste made of the yolks of the eggs, then slowly a cupful of cream. When the cream has reached the boiling point add the lobster meat, a pinch of salt, red pepper, and ground mace. Stir over the fire a minute or 2, add a wineglassful of sherry and serve.

## TERRAPIN.

1 pint of terrapin meat cut in small pieces, 3 hard-boiled eggs, yolks only, chopped rather fine,  $\frac{1}{4}$  pound of butter, 1 gill of rich cream, 1 gill Madeira wine, 1 tablespoonful of flour, salt and cayenne pepper to taste, juice of 1 lemon. Rub the butter and flour together, put into a chafing dish. When it melts turn in the terrapin and other ingredients. When thoroughly heated, serve.

## MINCED CHICKEN A LA KING.

*Contributed by French Chef of Hotel Bellevue-Stratford.*

Minced chicken cut up in cubes; mix with chopped green peppers. Make cream dressing, add the chicken and peppers. Serve hot.

## OYSTERS.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

If the oysters are very large shake them free from all liquor, and press them lightly between a towel to make as dry as possible. Light the lamp beneath the chafing dish, and when hot put in a little butter. As soon as it is bubbling put in the oysters. When they are brown they are done. Transfer to a hot dish, sprinkle with pepper and salt, and serve. This is the simplest and easiest manner of serving oysters. For success the oysters must be naturally fat, and not plump with the fresh water bath that so many dealers give them.

## TERRAPIN.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

To begin, the terrapin must be plunged in boiling water and allowed to boil a few minutes; then it is put on a platter and allowed to cool. With the assistance of a knife the shell must be removed, and this must be done with great care that the gall may not be broken. Remove this, and draw what is necessary. Next pick the flesh from the bones and take off the skin. The terrapin is then ready for the chafing dish. When the dish is well heated by the lamp, put into it a lump of butter, an ounce or more, according to the quantity of the meat. When the butter is hot pour in the terrapin and several spoonfuls of boiling water. Let the compound boil well a few minutes, stirring to keep from burning. When ready to serve add

salt and pepper. This is a non-spirituuous dish, to which the artist can add a few cloves if he likes. If wine is added it must be poured in at the last moment, and Madeira is the best for the purpose. The terrapin is not consulted as to what it would rather be drowned in, and in default of Madeira, sherry may be used. As some prefer none, and others more or less wine, a decanter should be on the table, and the terrapin can be served with its own flavor, any other to be added by the person to his share on his plate.

#### WELSH RAREBIT.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

The merits of this dish lies in its tasty making and hot serving. Into a hot chafing dish is put a lump of butter. As soon as it is melted, cheese broken or cut into bits is added, with some mixed mustard, pepper and salt. The mixture must be stirred while the process of melting is going on, and as soon as the cheese is reduced to a cream, which may take 3 or 4 minutes, spread on slices of hot buttered toast and serve on hot plates. There are recipes and people that call for a small quantity of ale, beer, or port wine, but according to an accepted English authority when such ingredients are added the mixture is no longer a Welsh but a Scotch rarebit, a great national distinction based on a very little difference. If the room in which the cooking takes place has an open fireplace, with a great deal of trouble and much scorching of face and hands the bread toasting may be accomplished there with the assistance of a long handled toasting fork. But it is far better for the cook below stairs to toast and butter the slices of bread and send them up in a covered metal hot-water dish. The proportion for the mixture is a teaspoonful of butter generously filled to  $\frac{1}{2}$  pound of cheese, a mustard spoonful of mustard, or, if you have not that measure, the  $\frac{1}{2}$  of an even teaspoonful, a little salt, and several dashes of pepper, either black or cayenne.

#### FRENCH RAREBIT.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

The fondue of Brillat Savarin, the King of Gourmets, is the Frenchman's recipe for the rarebit. Take as many eggs as there are persons. Weigh the eggs in the shell; allow  $\frac{1}{3}$  of their weight in Gruyère cheese and butter 1-6 the weight of cheese. Break the eggs into a bowl and beat well. Add the cheese grated and the butter

broken into bits. Stir with a wooden spoon while cooking in the chafing dish, and remove as soon as the mixture is smooth. Allowed to boil it will curdle. Salt and pepper are added and the mixture is served from the dish in which it was cooked. Either toasted or untoasted bread is eaten with this and choice Burgundy, properly warmed is the beverage to go with it. A fondue is nothing else than an omelet, and according to the fancy of the cook the eggs may be broken and separately whisked, and the mixture may then be either cooked in the chafing dish or baked in an oven. In the latter case the baking vessel should be only half filled as the mixture rises to twice its height.



## CHAPTER XIX.

### CANDIES AND CARAMELS.

#### CANDIES.

MORAVIAN RECIPES, BETHLEHEM, PA.

##### CREAM, No. 1. BOILED FONDANT.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Boil in a porcelain-lined kettle one pound of sugar, half a cup of cold water, and a pinch of cream of tartar. Do not stir; boil until it will spin a thread when dripped from the spoon; remove from the fire and let stand five minutes, then beat with a spoon until it is white and creamy. Form into balls the size of a small marble and stand away to harden. This cream may be used for cream chocolates, cream dates, walnuts, cocoanuts and almonds.

##### CREAM No. 2.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

White of one egg, one teaspoonful of vanilla, and confectioners' sugar enough to stiffen into a firm paste.

##### CREAM WALNUTS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Have the English walnuts shelled and cut in half. Make a small ball of cream and press a half walnut on either side. Roll in granulated sugar.

#### CARAMELS.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

Very old and good.

2 cups of chocolate, 2 cups milk, 2 cups molasses, 2 cups brown sugar, 2-3 cup of butter; flavor with vanilla. Boil until it hardens in water.

## CHOCOLATE COATING FOR CREAM CHOCOLATES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Melt a cake of Baker's chocolate in a pan set over boiling water, or in a double boiler; when the chocolate is melted put into it a small lump of paraffin and a lump of butter half as large, a few drops of vanilla, stirring thoroughly. Roll the creams in the mixture until well coated and drop on paraffin or buttered paper and stand away to dry; use a fork or hat pin to drip them.

## TUTTI FRUTTI.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

1 cup cream, 2 pounds of Coffee A sugar, butter the size of an egg. Boil this to taffy that when dropped into cold water will make a soft ball. Remove from the fire, and when half cold stir in the following ingredients chopped and mixed. 2 pounds of blanched almonds,  $\frac{1}{2}$  pound seeded raisins,  $\frac{1}{2}$  pound figs,  $\frac{1}{4}$  pound citron sliced thin. Flavor with vanilla, stir until nearly cold. Have ready a napkin wrung out of cold water. Turn the above mixture on, fold napkin over, and knead into a two inch roll. Slice thin.

## CREAM DATES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Take fresh dates, remove the stones and fill the center of dates with cream. Roll in granulated sugar.

## COCOANUT CREAMS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Use Cream No. 1 or 2, and while only partly stiff stir in the desired amount of cocoanut. Roll in granulated sugar.

## WHITE SUGAR CANDY.

*Contributed by Mrs. J. B. Peterman, Muncy, Pa.*

2 large cups granulated sugar, heaping full, 1 cup hot water, 1 wine glass vinegar, boiled very hard until it cracks in water. Don't stir at all, even to skim. Add flavoring and coloring while pulling.

## CHOCOLATE CREAMS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Use Cream No 1 or 2, form into the desired shape, stand away to harden, then dip in chocolate coating.

## COCOANUT CREAM CANDY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 cocoanut, 1½ pounds granulated sugar. Put sugar and milk of cocoanut together, heat slowly until sugar is melted, then boil five minutes; add cocoanut (finely grated), boil twenty minutes longer, stir constantly to keep from burning. Pour on buttered plates, cut in squares. Will take about two days to harden. Use prepared cocoanut when other cannot be had.

## CARMELS.

*Contributed by Miss Edith Bruner, Muncy, Pa.*

2 cups of sugar, ½ cup cream, a piece of butter, 1 ounce of chocolate; flavor with vanilla; boil until done.

## MOLASSES TAFFY.

*Contributed by Miss Martha Schuyler, Muncy, Pa.*

1 quart New Orleans molasses, 2 cups granulated sugar, ½ cup vinegar, a small piece of butter, 2 tablespoonfuls vanilla. (last thing before taking off stove).

## CHOCOLATE CARMELS, No. 1.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 cup sugar, butter size of an egg, 2 cups molasses, ½ pound chocolate, 1 large tablespoonful flour. Boil twenty minutes.

## CHOCOLATE CARMELS, No. 2.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Put a half a pound of chocolate, half a teacup of molasses, a cup of sweet milk, two pounds of brown sugar, and two ounces of butter

in a porcelain kettle; set on the fire, heat slowly, then boil until stiff. Take from the fire, flavor with vanilla, turn into a greased pan; when partly cool mark in squares with a dull knife and stand in a cool place to harden.

#### FUDGE.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

3 pounds granulated sugar, 1 cup milk,  $\frac{1}{2}$  pound Baker's chocolate,  $\frac{1}{4}$  pound butter, 1 tablespoonful vanilla. Put sugar and milk on together and boil ten minutes, then add chocolate and butter and boil from twenty to thirty minutes, or until it sugars on side of kettle, or strings when dropped, like molasses candy; add vanilla when removed from stove. Place in buttered tins or platters, and when it begins to sugar cut in squares with a sharp knife.

#### CREAM CANDY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 pound white sugar, 1 teaspoonful cream of tartar, 3 tablespoonfuls vinegar. Add a little water to moisten sugar, boil until it hardens in cold water. Pour quickly on buttered pans to cool. While pulling flavor with vanilla, lemon or mint.

#### MOSIES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Two pounds of brown sugar, one tablespoonful of butter, and a little water to start it. Put into a pan and boil, try it in cold water, like taffy, and when it hardens put in enough walnut kernels to suit yourself and heat until it gets a little sugary, then pour into patty pans.

#### MOLASSES TAFFY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Boil together until half done one quart of New Orleans molasses and two spoonfuls of white sugar; add two tablespoonfuls of vinegar and a quarter of a pound of butter. Boil until it hardens when dropped into cold water. Remove from the fire, stir in a quarter of a teaspoonful of soda and pour out to cool; when just cool enough to handle, pull and flavor with lemon or vanilla.

## CANDIES AND CARAMELS

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### CHOCOLATE TAFFY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Mix together two cupfuls of granulated sugar and three cups of grated chocolate, half a cup of boiling water; boil all together until nearly done, add butter the size of a hickory-nut and boil until the candy snaps. Remove from the fire, flavor with two spoonfuls of vanilla; cool and pull, or cut any shape desired.

### LEMON CARAMELS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Take two cupfuls of granulated sugar and two-thirds of a cupful of boiling water, stir well and boil the candy until it will snap when dropped in water; then add a half a cupful of cream and one slightly heaped tablespoonful of butter. Now let it boil, being careful to stir constantly. Test frequently by dropping a little of the candy in cold water and when it hardens, like taffy, it is done. Remove immediately from the fire, flavor to taste with lemon extract, and pour out to cool.

### BUTTER SCOTCH.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 pint brown sugar,  $\frac{1}{2}$  cup water, 1-3 cup butter. Boil together, without stirring, until it hardens when dropped into cold water. Pour in buttered tins, and when almost cold mark into squares.

### MOLASSES BUTTER SCOTCH.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 cup molasses,  $\frac{1}{2}$  cup butter, 1 cup sugar. Boil until it hardens in water. Pour in buttered tins to cool.

### HARD CANDIES.

### HOREHOUND CANDY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Make a strong tea of fresh or dried horehound and stand on the back of the stove to keep hot. Put one pound of granulated sugar

into a heavy iron pan or skillet, set over a brisk fire and stir with a spoon; it will at first become hard and lumpy; keep stirring until all is melted and boils, then add two big spoonfuls of the horehound tea, blowing the steam off, to prevent burning the hand while stirring briskly; when it hardens so as to crack with the teeth remove and pour on buttered pans; when cool, cut into squares and stand away to harden.

#### PEANUT CANDY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Melt one pound of granulated sugar, as for horehound candy; have ready one quart of blanched peanuts, cut fine, and heated; when the sugar boils, stir in the peanuts and put into buttered tins; when cool, cut into strips or squares. Any kind of nuts may be used, always heating them before stirring into the hot sugar.

#### MOLASSES TAFFY.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Two cups of brown sugar, one cupful of New Orleans molasses, two tablespoonfuls of vinegar, and a quarter of a pound of butter; boil together until nearly done, then add a good pinch of baking soda dissolved in a little hot water; boil until the taffy becomes hard and brittle when dropped into cold water. Remove from the fire and flavor. Put in buttered tins.

#### BETHLEHEM MINT CAKES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

One pound of powdered sugar, wet with five tablespoonfuls of hot water, twelve drops of oil of peppermint; let this boil hard, long enough to count twelve slowly; remove from the fire and pour into small round pans. This may also be flavored with wintergreen or spices. When chocolate is used boil five minutes.

#### GRILLED ALMONDS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Blanch a cupful of almonds and dry thoroughly. Boil one cup of granulated sugar until it hairs, with one-quarter cup of water, then

throw in the almonds. Let them cook in this syrup, stirring them occasionally, until they become a delicate golden brown before the sugar changes; as soon as the sugar takes on a color, quickly take the pan from the fire, and stir the almonds rapidly until the syrup has turned back to sugar and clings irregularly to the nuts.

#### SALTED ALMONDS OR PEANUTS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Blanch the almonds, and while they are moist sprinkle with fine salt, then put them into the oven and watch carefully until all are nicely browned.

#### STUFFED DATES

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Remove stones carefully by squeezing out from one end of date, and in place of stone fill with chopped nuts, then roll in granulated sugar.

#### NUT KISSES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Whites of 6 eggs, 1 pound of pulverized sugar, 1 pound nut kernels, cut fine, 2 tablespoonfuls flour. Beat the eggs very stiff, add the sugar, beating well, add flour, then nuts. Try a few on a buttered pan, and if they spread out too much add a little more flour. Bake in a moderate oven.

#### COCOANUT STEEPLES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 pound cocoanut, 3 eggs, beaten together, 1 pound pulverized sugar, 1 tablespoonful flour. Bake on buttered paper, in a slow oven, until well browned.

#### CHOCOLATE CARAMEL.

*Contributed by Miss Anne Bowman, Muncy, Pa.*

3 pounds of brown sugar,  $\frac{3}{4}$  cake of chocolate,  $\frac{1}{2}$  cup of butter, 1 cup of milk, 1 teaspoonful of vanilla. Boil twenty minutes.

## FUDGE.

*Contributed by Miss Lillian Galbraith, Atlantic City, N. J.*

*"WILSON COLLEGE, CHAMBERSBURG, PA.*

2 heaping cups granulated sugar,  $\frac{3}{4}$  cup milk or cream, 1 tablespoonful of butter, 1-3 cake of Baker's chocolate. Boil until it makes a soft ball in water. Then beat well, and pour into buttered pans. Cut in squares before it hardens.

## SALTED ALMONDS.

*Contributed by Miss Katherine Paxton, San Francisco, Cal.*

Shell the nuts and pour boiling water over them. Let them stand long enough to remove the skin. Dry, and put in a pan. Brown in a slow oven until done. Remove from pan, add a large tablespoonful of olive oil. Sprinkle with salt..

## STUFFED DATES.

*Contributed by Mrs. Craig D. Ritchie, Philadelphia, Pa.*

1 pound dates, 1 pound marshmallows, 2 cups of chopped nuts, English walnuts and almonds,  $\frac{1}{2}$  teacup of water. Remove the seeds from the dates. Put the water into a saucepan, put the marshmallows in; let them melt over the fire. Do not let them burn. When melted add the nuts. Stir well together, stuff the dates, roll them in powdered sugar.

## FUDGE.

*Contributed by Mrs. S. B. Everett, Muncy, Pa.*

1 tablespoonful melted butter, 2 cups brown sugar,  $\frac{2}{3}$  cup of sweet milk, 2 squares Baker's chocolate. Put all together in a pan and stir until dissolved. Boil thirteen minutes, or until it balls in water. Then beat until it begins to thicken. Add vanilla and 1 cup of any kind of nuts. Drop on buttered plates.

## CITY OF MEXICO MEXICAN CANDY.

*Contributed by Miss Rose B. Painter, Muncy, Pa.*

2 cups light brown sugar, 1 cup cream,  $\frac{1}{2}$  cup hot water. Let it boil until you can gather it up in water. Take from the stove and stir in 1 pound of English walnuts chopped and 1 teaspoonful of vanilla. Make 1 inch thick in pan.



## CHAPTER XX.

### MISCELLANEOUS AND MENUS.

#### BLACKBERRY SYRUP. Very Old Receipt.

MRS. THOMAS PAINTER, SUNBURY, PA.

Take 2 quarts of berries, squeeze well, add  $\frac{3}{4}$  pound loaf sugar, 1 nutmeg grated, 1 ounce of ground cinnamon, a little cloves and allspice. Stew them together  $\frac{1}{2}$  hour, then strain, and add  $\frac{1}{2}$  pint of French brandy. If you think an ounce of cinnamon is too much put in less.

#### BLACKBERRY CORDIAL.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

1 quart blackberry juice, 1 pint best brandy,  $\frac{1}{2}$  ounce grated nutmeg, 1 pound white sugar,  $\frac{1}{2}$  ounce ground cinnamon,  $\frac{1}{4}$  ounce ground cloves,  $\frac{1}{4}$  ounce ground allspice. Tie spices in muslin bags, boil juice, sugar and spices together fifteen minutes, skimming well; set aside until cool, then take out spices, add brandy, bottle and seal the corks.

#### DR. FAUGHT'S REMEDY FOR COLD.

*Contributed by Mrs. C. Stewart Patterson, Chestnut Hill, Pa.*

Red bark 1 ounce, Virginia snake root  $\frac{1}{2}$  ounce. Put into pot with  $1\frac{1}{2}$  pints of water; simmer to 1 pint, and then strain. Then add to this 1 pint of Madeira wine. Take a wineglassful two or three times a day.

#### FOR RHEUMATISM.

*Contributed by Mrs. James D. Windsor, Haverford, Pa.*

Take the thigh bone of a hanged man, other will do, but hanged is better. It is to be pulverized and dissolved in a gallon of white wine. Take 3 tablespoonfuls 3 times a day. This recipe is donated by Miss Maria C. Norris, Bel Air, Maryland. Mr. Boils of London, Published in 1600.

## ALKALI FOR DYSPEPSIA.

MRS. GEORGE ROBERTS.

*Contributed by Mrs. James D. Winsor, Haverford, Pa.*

1 gallon of hickory ashes, 1 gallon of water; let it stand 2 or 3 days in the chimney corner, stirring it occasionally. Strain it off clear, first adding a wine glass of soot. Begin by taking half a teaspoonful one half hour after each meal. If necessary increase the dose.

## REMEDY FOR BRONCHITIS.

*Contributed by "Medical Reporter."*

Very Old.

Cut up the bananas in small pieces, cover with plenty of sugar in a glass jar. Place jar in cold water, put on the stove and bring to boiling point. A teaspoonful of syrup every hour is the dose.

## SOAP.

## RECEIPT FOR MAKING SOAP.

MRS. WILLIAM PUSEY, CHRISTIANA, DELAWARE, 1779.

Great-grandmother of Mrs. Frederick S. Giger.

Take 10 pounds of soda ash, 5 pounds of lime, 19 pounds of fat. Boil the soda and lime and put into a tub, then put the fat into the kettle, drain the water off the soda and lime, and add to the fat, and boil until done.

## FLY EXTERMINATOR.

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One way of ridding the house of flies is to put into an atomizer 5 cents worth of oil of lavender, slightly diluted with hot water. Spray it freely into the air and not a fly will remain on the premises. It also leaves a delicate violet fragrance that is delightful.

WEIGHTS AND MEASURES.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

4	saltspoonfuls	.....	1	teaspoonful
4	teaspoonfuls	.....	1	tablespoonful
2	teaspoonfuls	.....	1	dessertspoonful
2	dessertspoonfuls	.....	1	tablespoonful
8	tablespoonfuls of liquid	.....	1	gill
6	tablespoonfuls of dry material	.....	1	gill
2	gills	.....	1	cupful
2	cupfuls or four gills	.....	1	pint
4	cups of liquid	.....	1	quart
4	cupfuls of flour	.....	1	quart
2	cupfuls of solid butter	.....	1	pound
2	cupfuls of granulated sugar	.....	1	pound
2½	cupfuls of powdered sugar	.....	1	pound
2	cupfuls of milk or water	.....	1	pound
1	tablespoonful of butter	.....	1	ounce
2	tablespoonfuls of flour	.....	1	ounce
2	tablespoonfuls of coffee	.....	1	ounce

Butter the size of an egg means two tablespoonfuls or two ounces.

A tablespoonful of melted butter is measured after melting.

A tablespoonful of butter, melted, is measured before melting.

MENUS FOR LUNCHEON.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

Strawberries with sugar.

Bouillon in cups		Bread sticks
Shad Roe Croquettes		Sauce Hollandaise
Broiled Lamb Chops		Peas
Shaddock Salad		Wafers
	Caramel Custards	
	Coffee	
	<hr/>	
	Turkish Soup	
Broiled Steak		Creamed Potato
Cold Slaw		Rolls
Ambrosia		Cake
	Chocolate	

Radishes	Sardine Sandwiches	Cucumbers
Tongue in Jelly	Olives	Sauce Tartare
	Milk Biscuits	
Compote of Fruit		Fancy Cakes
Salted Almonds		Bonbons
	Coffee	

---

	Bouillon	
	Creamed Fish in Shells	
Chicken Cutlets		French Peas
Lettuce Salad		French Dressing
	Cheese Straws	
	Charlotte Russe	
	Coffee	

---

	Bouillon in Cups	
Deviled Crabs		Cucumber Sauce
Rolls		Coffee
	Mayonnaise of Chicken on Lettuce	
	Strawberries	Cake

#### MENUS FOR AFTERNOON TEAS.

*Contributed by Mrs. Edmund de Schweinitz, Philadelphia, Pa.*

	Bouillon	
	Rolled Sandwiches	
	Chicken Salad.	
Fancy Cakes		Wafers
Frothed Chocolate		Russian Tea
	Café Frappé	

---

	Bouillon	
	French Roll Sandwiches	
Fancy Cakes		Salted Nuts
	Fruit Punch	
	Chocolate with Whipped Cream	

# MISCELLANEOUS AND MENUS 235

Chicken Croquettes.	Bouillon	Cream Sauce.
	Oyster Salad.	
Cheese Straws.	Frozen Oranges.	Olives.
Cake.		Coffee.
	Deviled Crabs in Shells.	
Cress Sandwiches.	Cheese Fingers.	Sweetbread Salad.
Fruit Fluff.		Coffee.
	Creamed Shrimps.	
	Bread Sticks.	
	Lettuce with Mayonnaise.	
	Celery Sandwiches.	
	Fruit Salad.	
	Chocolate.	
	Clam Bouillon.	
	Paté de Foie Gras in Jelly.	
	Lettuce Sandwiches.	
	Café Frappé.	
	Olive Sandwiches.	
	Creamed Shrimps in Cases.	
Tea.		Chocolate.
	Bonbons.	
	Creamed Shrimps.	
	Lettuce Sandwiches.	
Russian Tea.		Café Frappé.
Wafers.		Candied Ginger.
	Cream of Corn Soup.	
Salmon Cutlets.		Sauce Tartare.
Chicken Croquettes.		Peas.
Celery Salad.		Wafers.
	Cheese.	
Mousse.	Coffee.	Cake.

## LUNCH.

Spring Lamb Chops.  
Broiled or Baked Tomatoes.  
Sauté Potatoes.

---

Bread and Butter Pudding.

---

Assorted Fruit.  
Coffee.  
Altamont Spring Water.

---

## No. 2.

Cup Chicken Consommé, with Rice.  
Deviled Crabs.  
Cucumbers, French Dressing.

---

New Asparagus, Drawn Butter.

---

Strawberries and Cream.  
Coffee.

---

## No. 3.

Little Neck Clams.  
Cup Consommé.

---

Broiled Chicken.  
New Peas.  
Hashed Brown Potatoes.

---

Lettuce Salad.  
Cheese.  
Assorted Fruit.  
Coffee.

DINNER.

OTTO, BELLEVUE-STRATFORD HOTEL, PHILADELPHIA.

Grape Fruit with Cracked Ice, with Maraschino Cherries.  
Cream of Tomatoes.

---

Fried Soft-Shell Crabs. Cucumber Salad.

---

Rack of Spring Lamb. Mint Sauce.  
Bermuda Potatoes. New Asparagus.

---

Lettuce and Tomato Salad. Roquefort Cheese. .

---

Fresh Strawberries and Cream.  
Cake — Coffee.

---

No. 2.  
Tomatoes Stuffed with Anchovies.  
Cream of Asparagus.

---

Boiled Rock Fish. Egg Sauce. Potato Balls.  
Cucumbers Sour Cream Dressing.

---

Roast Stuffed Chicken.  
New Peas.

---

Grapefruit Salad. Cream Cheese.

---

Strawberry Ice Cream. Cake.  
Coffee. Altamont Spring Water.

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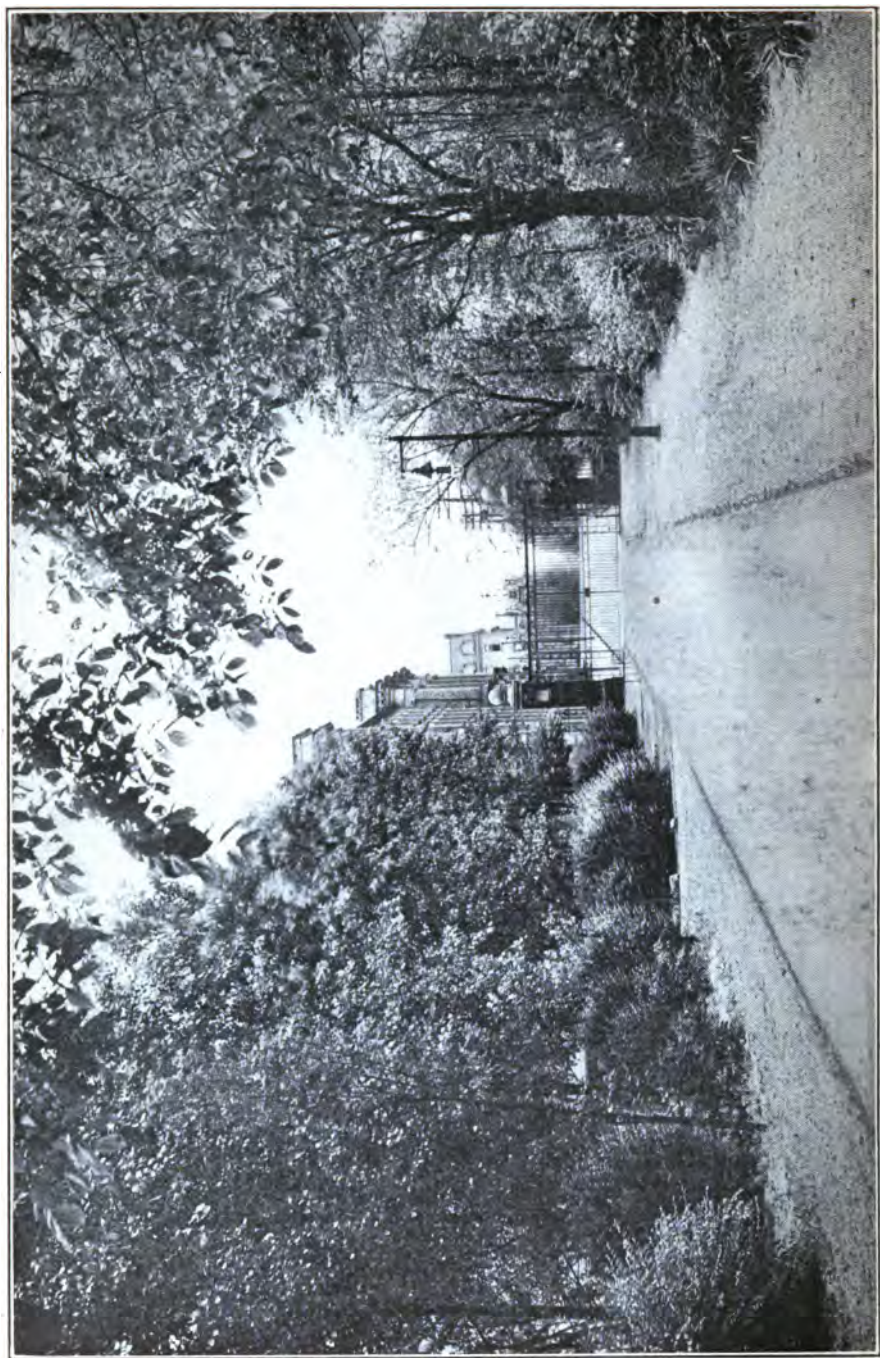
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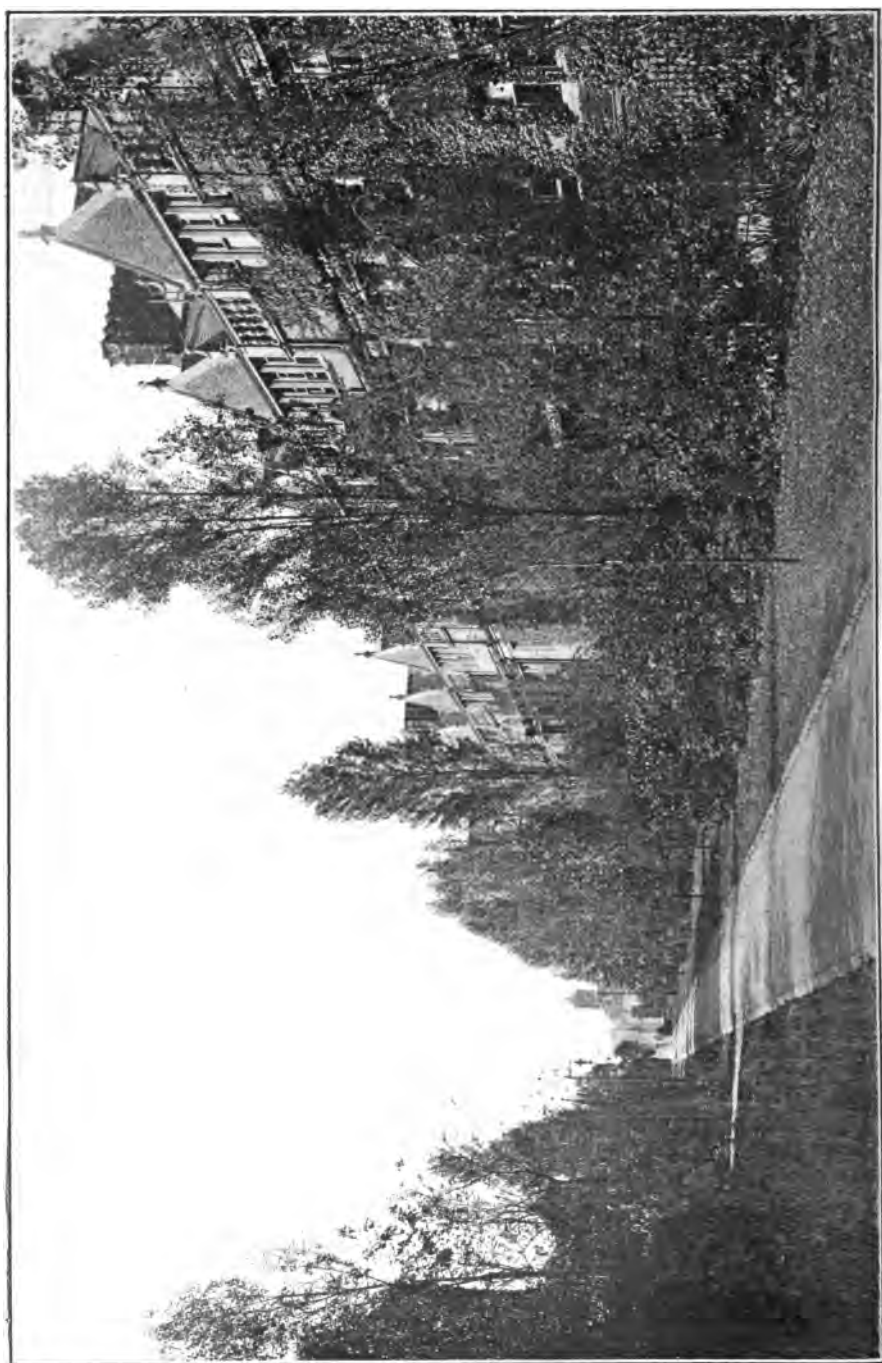
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SURPLUS	-	-	-	-	\$8,000,000

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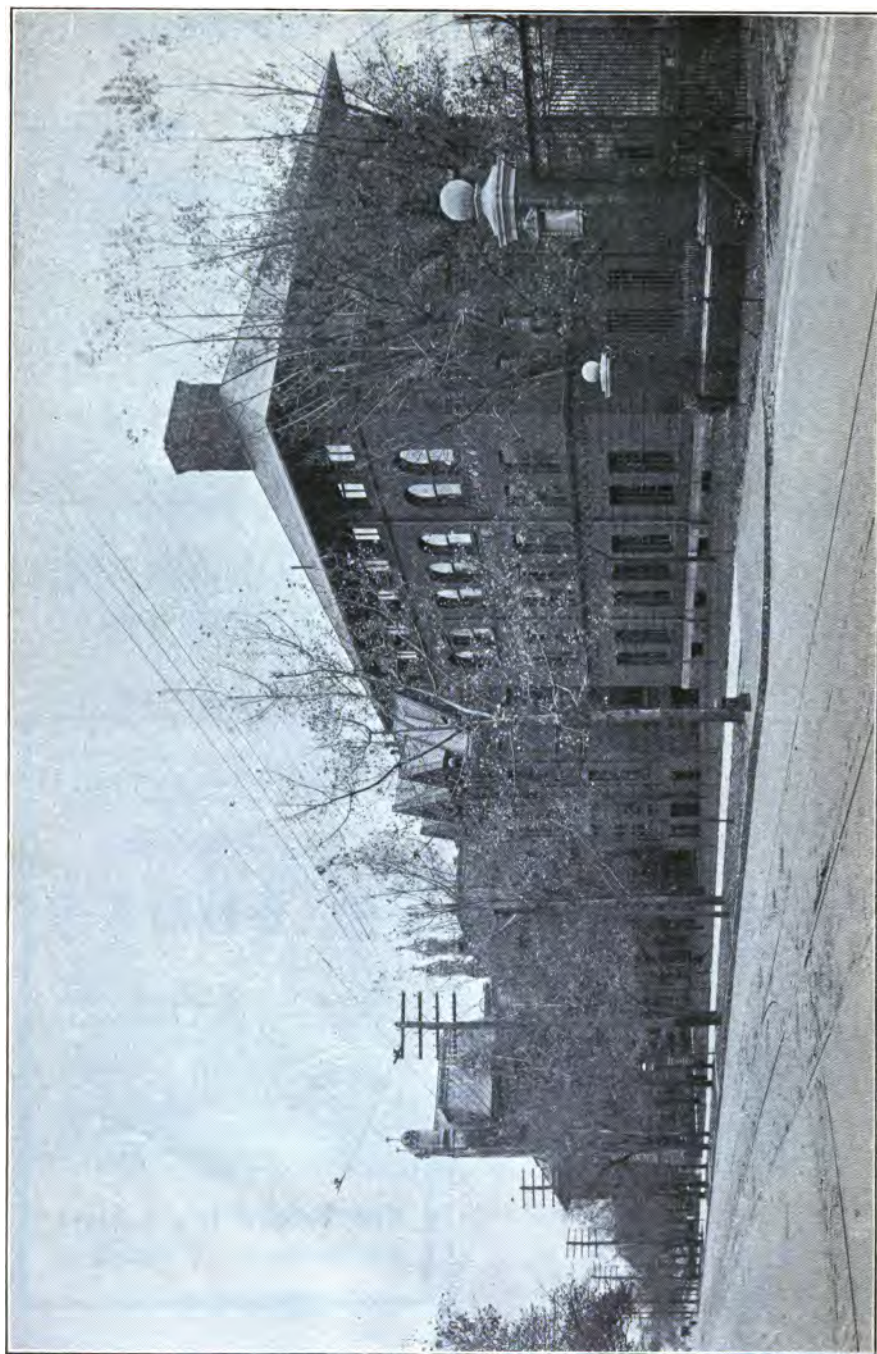
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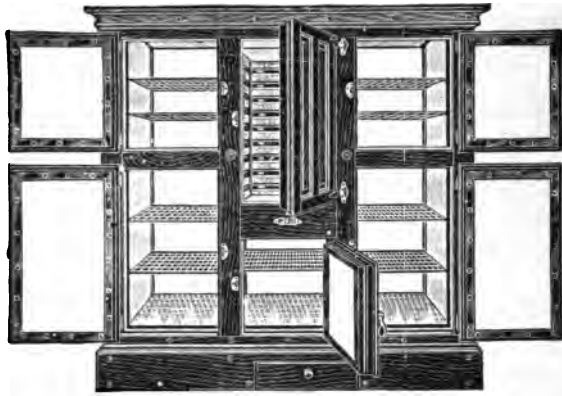
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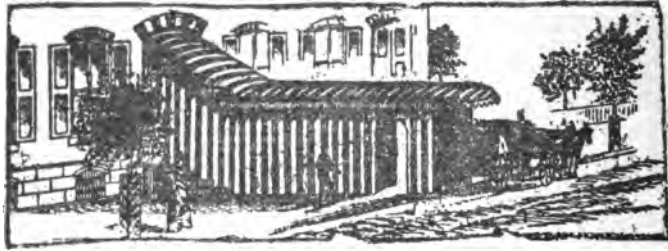
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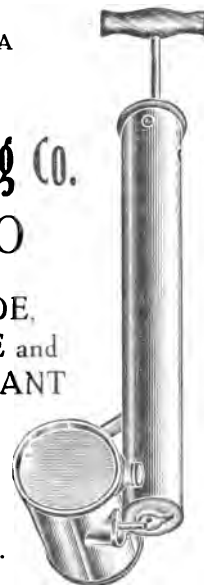
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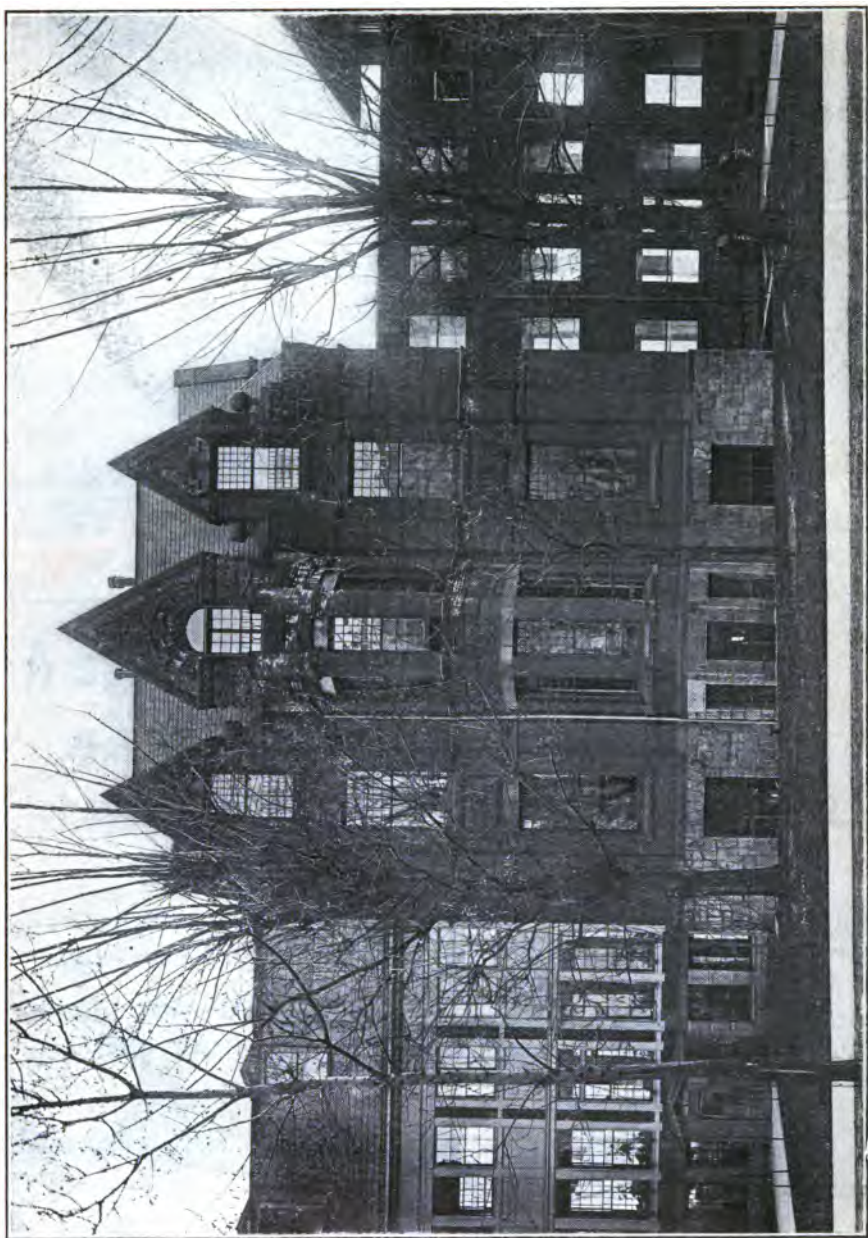
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"Finest in the world"

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**HOT COAL**

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**PRIME JAVA**

TWO PARTS

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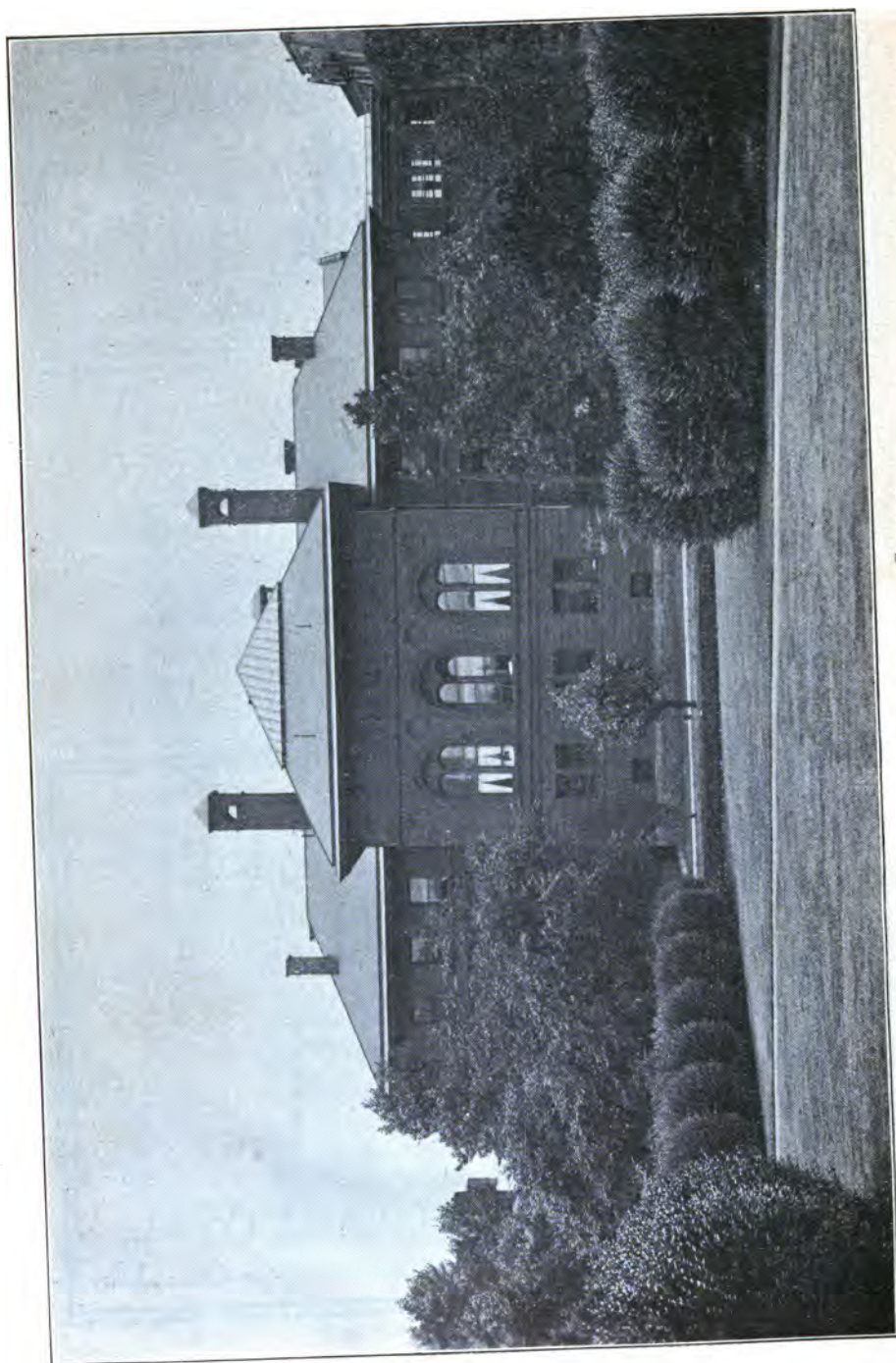
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30 cts. a lb.

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**THE PHILADELPHIA  
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TENTH AND CHESTNUT STS.



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*Situated on Ridge Ave., bet. 34th and 36th Sts., Philadelphia*

Is perfectly secure against invasion by streets.

Accessible from all parts of Philadelphia and vicinity by trolley.

Desirable Burial Lots for sale from **\$55.00** upwards.

Nursery and Greenhouses located in Central Laurel Hill, well stocked with a varied assortment of plants and flowers, at reasonable rates.

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The Laurel Hill Cemetery has no connection with any other Cemetery

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